Williamsport Cook Book.

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CITY OF WASHINGTON.

We may live without poetry, music, and art;
We may live without conscience, and live without heart;
We may live without friends; we may live without books;
But civilized man cannot live without cooks.
He may live without books,—what is knowledge but grieving?
He may live without hope,—what is hope but deceiving?
He can live without love,—what is passion but pining?
But where is the man that can live without dining?

—*Owen Meredith.*

WILLIAMSPORT, PA.:
SCHOLL BROTHERS, PRINTERS AND BINDERS.
1895.

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By THE WOMAN'S AUXILIARY
OF THE Y. M. C. A.

DEDICATED

TO THE

Ladies of Williamsport and vicinity,

WHO, IN GIVING THEIR RECIPES,

HAVE ENABLED US TO PRESENT

THIS BOOK TO THE PUBLIC.

PREFACE.

In sending out this modest little claimant for your favor, we anticipate a lifting of your brows and the horrified exclamation, "Another cook book to increase our perplexities—to delude us with its golden promises and lead us astray with its 'ignis fatuus' of perfection only to land us in the bog of failure at last!" Fortunately for the young and inexperienced housekeeper, the day for vague and distracting directions has gone by, and the books which gave them are obsolete. She is no longer coolly told to use her judgment to decide matters which puzzle the most skilful cook, for modern cookery is an exact science, and absolute fidelity to directions will produce satisfactory results in nine cases out of ten. The tenth time, the novice will learn that the heat of an oven, the quality of flour, the freshness of eggs and the sweetness of butter are things to study. The recipes in this book have been culled with the utmost care from a mass of material furnished by excellent cooks and housekeepers, and all have been tested and proven reliable. The phraseology is often peculiar, and may provoke a smile; but it must be remembered that the recipes were written by ladies unaccustomed to writing for publication; and, in most cases, they have been inserted precisely as written, and whenever no objection was made, the name of the author has been given. The Ameri-

can, like the German "housemother," now finds her greatest pride in seeking to merit the tribute of Solomon: "She looketh well to the ways of her household." We deem ourselves blest to have fallen upon times when dainty, scientific cookery is the study of every woman, whether she dwell in palace or cabin.

So much of our good health and consequent good spirits, so much of the happiness of home, depends upon well cooked food, that we make no apology for adding one more to the already long list of cook books. Rather do we feel confident that our humble effort will be heartily appreciated and will satisfy an ever growing demand for the best possible helps to happy home life. When we add that this work is solely a labor of love, compiled by our committee to complete the payment of the twenty-five hundred dollars we pledged for the beautiful Annex of the Young Men's Christian Association building, we feel sure of a cordial welcome.

Trusting that this unpretentious volume will hold a cherished place on the kitchen table instead of in the library, proving a daily help and instructor to the inexperienced, and the adviser and reliance of the thoroughly competent housewife, we leave it with you.

Williamsport, Pa., 1895.

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SOUP.

"E'en though my edge be not too nicely set,
Yet I another's appetite may whet."

A few points are essential in making good soup. Beef is the best meat for the purpose, as it contains the most nourishment. A shank bone should be well cracked (that the marrow may be extracted), put on to cook in cold water, allowing a full quart for every pound of beef, and by very gradual heat come to a slow simmer, which should be kept up five or six hours. Soup, on no account, should be allowed to boil, except for the last fifteen minutes, to cook the vegetables in finishing. For the first hour of simmering it should be frequently skimmed. Salt, pepper and savory should be cooked in it from the first; rice, tapioca, macaroni or dumplings added at the last, to thicken. If vegetables are desired, they should be nicely sliced. Soup is much better to be made and allowed to cool, and used the second day, as then all grease can be removed. It should be strained before putting away.

MRS. EX-PRESIDENT HARRISON'S SOUP OR BOUILLON.

4 pounds lean beef,
4 quarts water,
1 teaspoonful celery seed,
2 small onions,

2 small carrots,
1 bunch of parsley,
6 blades of mace,
16 whole cloves,
Whites of four eggs,
Salt and pepper to taste.

Cut the beef into pieces of the size of a walnut and take care not to leave a particle of fat on them. Pour on it the water and let it boil up three times, skimming well each time, for if any of the grease is allowed to go back into the soup it will be impossible to get it clear. Scrape the carrots, stick one clove firmly into each onion and put them in the soup; then add the celery seed, parsley, mace, pepper and salt. Let this boil until the vegetables are tender, then strain through a bag, return to the soup pot and stir in the well-beaten eggs. Boil until the eggs gather to one side, skim off, and color a delicate amber by burning a dessertspoonful of brown sugar and stirring it into the soup until sufficiently colored. Wash the bag in warm water pour the soup through again, and serve.

Mrs. H. L. Hart.

BEEF SOUP.

Put on a shin of beef early in the morning. An hour before dinner put in the vegetables—corn, tomatoes, potatoes, or any other the season affords. Half an hour before dinner add pearl barley, vermicelli, or dumplings, as you prefer. Season with salt, pepper and catsup, to taste.

Mrs. John G. Lowe.

CORN SOUP.

Clean and scrape twelve ears of corn. Boil the cobs fifteen or twenty minutes in one quart of water; remove them and put in the corn. Let it boil a short time, then add two quarts of rich milk. Season with pepper, salt, and butter that has been melted enough to rub flour into it, (two tablespoonfuls of flour.) Let the whole boil ten minutes, and then turn the soup into a tureen into which the yolks of three eggs have been beaten.

Presbyterian Cook Book.

TOMATO SOUP.

Porterhouse bone, cook ½ day. Remove bone and meat.

Add to stock, 1 tablespoonful sugar, salt, pepper, 1 good sized carrot, 3 stalks of celery, 1 quart of tomatoes, 1 good sized onion. Boil until tender and strain through colander.

Add ½ teaspoonful small cloves, ½ cup of sweet cream, mixed with ½ cup of flour. Stir smooth and boil.

Mrs. Richards, Scranton, Pa.

TOMATO CREAM SOUP.

Slice half an onion in butter and fry till brown. Add 1 quart can of tomatoes, 2 heaping tablespoonfuls of flour, 1 tablespoonful of butter, 1 teaspoonful of salt, 1 teaspoonful of sugar, ½ pint of hot water, ½ pint of hot milk. Boil fifteen minutes, rub through a sieve, and serve with toasted bread cut in small squares.

Mrs. L. L. Walton.

TOMATO SOUP.

½ can of tomatoes,
1 quart of milk,
¼ teaspoonful baking soda in milk,

Put butter the size of a walnut in tomatoes, and boil well. Put through a sieve, pepper and salt. Heat milk and add last. Serve with cretonnes made of brown bread done in the oven and cut into squares.

Mrs. C. C. M.

MOCK TURTLE SOUP.

Take 1 small beef tongue, boil it very tender; remove tongue from liquor, and when cooled off, skin and cut in small dice-shaped pieces. Strain the liquor in which the tongue was boiled, return to kettle and add ½ can tomatoes rubbed through a fine sieve, three good sized potatoes cut in dice-shaped pieces, ½ teaspoonful ground allspice, ½ teaspoonful ground cloves, 1 heaping teaspoonful of "Bell's Poultry Dressing," enough browned flour to thicken nicely, pepper and salt to taste. When the potatoes are cooked enough, and liquor thickened properly, add tongue. Slice ½ lemon in thin slices and serve immediately. Be sure to use "Bell's Poultry Dressing," as the mixture of herbs in this brand is just right.

Mrs. George W. Croll.

PLAIN CALF'S HEAD SOUP.

Take a calf's head well cleaned, and a knuckle of veal; put them into a large porcelain vessel; put a large tablespoonful of sweet marjoram, and 1

of sweet basil, in a clean rag; also a large onion cut up in a cloth; take at least 4 quarts of water (it must be started as early as eight o'olock, if you wish it for a one o'clock dinner); let it boil steadily but not too rapidly; salt and pepper well. About twelve o'clock, take off the soup, pour it through a colander, pick out all the meat carefully, chop very fine and return it to the soup, placing again upon the fire. Boil 4 eggs very hard; chop them fine, and slice 1 lemon very thin, and at last add a wine glass of wine.

Mrs. S. Craighead.

BLACK BEAN SOUP.

Soak 1 pint of black beans over night, the next day boil them until they are well done. Put them through a sieve and add 1 quart of any kind of stock you happen to have. Season with salt and pepper. Slice 1 lemon and 1 or 2 hard boiled eggs into a hot tureen, and pour the soup into it. Serve immediately.

K. D. Borrows.

BOUILLON.

Soup bone of beef,
Knuckle of veal,
1 good sized carrot,
6 bay leaves.

Boil four hours, with water enough to cover. When done, take out the meat, strain, let stand until cold, then take all the fat off, add cayenne pepper, and salt to taste. A wine glass of cherry wine when ready to use.

A. A. D.

CLEAR SOUP.

1 qt. tomatoes, put through a colander; 1 qt. water; let boil ½ hour, then add 1 teaspoonful of bicarbonate of soda; stir constantly until it stops foaming, then add 1 qt. milk, butter size of an egg, pepper and salt to taste. Let all come to a boil, and serve.

Mrs. Fulton.

MOCK BISQUE SOUP.

⅜ of a can tomatoes,
⅓ teaspoonful soda,
¼ tablespoonful butter,
½ tablespoonful flour,
½ teaspoonful salt,
A dash of pepper,
½ cup of milk.

Heat the tomatoes, strain, and when boiling, add the soda.

Mix the rest in a separate pan and when both are boiling, pour (into a hot bowl) together.

Mrs. W. W. A.

CREAM OF CELERY.

Cut up 6 stalks of celery into half inch pieces, put them into a sauce pan, with 1 red onion quartered, 1 blade of mace, salt and a few whole peppers, add 1 quart of veal stock; boil for one hour. Rub the ingredients through a sieve, put into a sauce pan and add 1 quart more of the veal stock; then draw to one side of the fire to keep hot. Boil 3 pints of cream and strain into the soup. If not

thick enough to suit you, add some flour. Pour into a hot tureen and serve with small square pieces of toast.

Mrs. J. B. Gibson.

NOODLES FOR SOUP.

Beat up 1 egg; add a pinch of salt, and flour enough to make a stiff dough; roll out in a very thin sheet; dredge with flour to keep from sticking; then roll up tightly; begin at one end and shave down fine, like cabbage for slaw.

DUMPLINGS.

Take a small teacupful of flour, a pinch of salt, and butter the size of a walnut; rub well with the flour; sprinkle in a little pepper; add sweet milk enough to form a stiff dough; flour the board and roll very thin; cut in small squares; drop into the soup, and let them boil ten minutes.

FISH.

BOILED FISH.

All large fish, with the skin whole, should be wrapped in a cloth, wound with twine, and covered with more than two inches of cold water. In the water put a little flour, a small lump of butter, a chopped onion and parsley. Be careful not to have too much water. After the fish has boiled sufficiently, take the yolks of 4 eggs, the juice of 1 lemon, a little mace, and about a gill of the water in which the fish has been boiled; put all into a stew pan and let boil until it thickens, stirring all the time, then pour over the fish.

FRIED FISH.

Having cleaned the fish thoroughly, wipe dry, sprinkle with salt, and dust thick with flour. Take yolks of 4 eggs and beat tolerably light; put a little sweet oil in the frying pan, and let it be boiling; dip the fish in the batter; put them in the pan and fry slowly. Fish should not be put in to fry until the fat gets boiling hot. It is very necessary to observe this rule.

BAKED SHAD.

Fix as for broiling; put in a hot, greased pan on the top shelf of the oven, and bake about one hour. When done, season and butter well, and serve on a hot dish.

TO BAKE FRESH SHAD.

Cut off head, and with a large spoon remove the entrails, fill with rolled bread crumbs seasoned well with butter, red pepper, salt and chopped parsley. Put in a pan and brown, then fill fish and wrap with wrapping yarn. Dust the pan with flour. When a little brown, put cold water on, and baste the fish well until done.

Mrs. R. H. Porter.

BAKED SHAD.

½ cup of lard or butter in a pan, heated. Cut shad in pieces, fill the pan, sprinkle well with flour and pour one pint of cream over the top; salt and pepper and bake in slow oven until brown.

Mrs. James Derr.

PLANKED SHAD.

Take an oak plank two inches thick, cut fish open at the back, placing outside down. Season with pepper, salt and a little flour. Bake from one to two hours. Butter when removed from oven.

Mrs. L. L. Walton.

FISH PATE.

Boil a white fish, remove skin and bones, and pick up in small pieces. Take ½ pint of the water the fish was boiled in, and ½ pint of cream, (milk will do); take corn starch enough to make a creamy batter with the water and milk. If you use milk, take butter the size of an egg. Grate a small onion; some chopped parsley, grated nutmeg, lemon juice, and salt and pepper to taste. Stir fish into this

mixture, but do not cook it more. Fill your shells, brown some bread crumbs (powdered) slightly in butter and put over the top, and heat hot in the oven just before using.

Mrs. A. D. Lundy.

A FISH CHOWDER RECIPE FROM THE NAVY.

Take ½ lb. fat salt pork, cut into slices and fry out well. Slice 4 large onions and fry in the pork fat until they are a light brown. Stir constantly to prevent burning, and thus make the chowder better. Put this into a pot with 3 quarts of boiling water and let it boil twenty minutes. Skim out the pieces of pork and onion, and add 10 potatoes, sliced, and boil twenty minutes, then add 2 lbs. of solid fish, shred and boil ten minutes, if the fish is not cooked. Add pepper and salt to taste. When cooked, stir in slowly a thickening made of 2 tablespoonfuls of farina mixed in cold milk, and let it boil up once only. Put the pot back on the fire, and after letting it stand a few moments, skim off the scum, which will rise to the top, and serve. This is sufficient for eight persons.

G. E. Thornton.

SALMON IN A MOULD.

1 can of salmon,
4 eggs beaten light,
4 tablespoonfuls butter, melted, not hot,
½ cup of fine bread crumbs.

Season with pepper, salt, and minced parsley; chop the fish fine and rub in the bowl with the back

of a silver spoon, adding the melted butter until it is a smooth paste; beat the bread crumbs into the eggs, and season before working together; put into a buttered mould and boil or steam for an hour.

SAUCE FOR SALMON MOULD.

1 cup milk heated to a boil and thickened with 1 tablespoonful of cornstarch, and add the liquid of the salmon. (If you have not the liquid, double the quantity of butter).

1 tablespoonful of butter,

1 raw egg,

1 tablespoonful of anchovy or mushroom sauce, or tomato catsup,

1 pinch of mace,

1 pinch of cayenne pepper.

Put egg in last and very carefully; boil one minute to cook it, and when the salmon is turned from the mould, pour over it. A delicious supper dish.

Mrs. H. L. Hart.

ESCALOPED FISH.

Par-boil a pound of fresh cod or halibut. If the former, add a tablespoonful of vinegar to the water in which it is boiled.

Prepare a dressing of half a pint of milk, to which add, when scalding hot, a large tablespoonful of butter and a small one of flour, mixed smoothly together.

When the dressing has cooked smooth, remove from the fire and season with salt, pepper and a tablespoonful of chopped parsley. Butter a baking

dish, and into this put alternate layers of the fish picked up and freed from bone, and the dressing, finishing the top with buttered bread crumbs. Bake in the oven for half an hour, or until thoroughly brown.

Remnants of cold boiled or baked fish are equally nice prepared in this way.

Mrs. W. W. Crocker.

FRYING EELS.

Score the eels, then cut in short lengths, rub with salt, set aside for ten minutes, then roll in wheat flour, and fry in butter and lard sufficient to cover one-fourth of the eels; pepper after being put in the pan.

Mrs. W. Menges, Montgomery.

BAKED CODFISH.

Pick fine a cupful of salt codfish, mix with it two cupfuls of mashed potatoes, a pint of milk, two well beaten eggs, a big piece of butter, and some pepper. Put in a baking dish and bake half an hour.

BAKED CODFISH.

Soak the codfish over night; clean it off with a brush kept for that purpose; then put it into a stone crock and cover with water. Let it simmer until quite tender, then take it out, pick it over, and mash it fine. Take ⅔ mashed potatoes, seasoned with butter and salt, and ⅓ codfish; mix well together and bake in a dish until brown; then make a sauce of drawn butter, and cut up two hard boiled eggs into it.

STEWED CODFISH.

Pick the codfish into small pieces; cover it with cold water and let it remain over night. In the morning pour that off, and put on some boiling water. Let it stand a few minutes, then drain, and stir it up with two tablespoonfuls of cream and a lump of butter the size of an egg. Let it come to the boil, and serve with fresh boiled potatoes.

Mrs. Isaac Van Ausdal.

FISH FRITTERS.

Take the remains of any fish which has been served the preceding day; remove all the bones, and pound in a mortar; add bread crumbs and mashed potatoes in equal quantities. Mix half a teacupful of cream with two well beaten eggs, cayenne pepper and anchovy sauce; beat all up to a proper consistency; cut it into small cakes, and fry them in boiling lard.

Mrs. J. A. McMahon.

FISH SAUCE.

Stir in 1 cup of drawn butter the yolks of 2 eggs well beaten, pepper and salt, and a few sprigs of parsley; let it boil, and pour over the fish when ready for the table.

ANOTHER SAUCE FOR FISH.

Piece of butter size of two eggs; melt and mix with it ½ teacupful of vinegar, 2 mustard spoonfuls of made mustard, a little salt, 1 well beaten egg. Stir all the time, or it will thicken in lumps.

It is best made over boiling water, as the heat from the stove is apt to harden the sauce.

Mrs. R. P. Brown.

TURBOT A LA CREME.

Boil a nice fresh fish; pick out all the bones, and season highly with white peper and salt. Mix ¼ pound of flour smoothly with 1 quart of milk; put in 5 very small onions, a bunch of parsley, a sprig of thyme, 1 teaspoonful of salt, and ½ teaspoonful of white pepper. Place over a quick fire, and stir all the time until it forms a thick paste, then take off and put in ½ pound of butter and the yolks of 2 eggs. Mix all together and pass through a sieve. Pour some of this sauce into a baking dish, and add a layer of fish and sauce alternately, until it is all used. The sauce must be on top, with bread crumbs and cheese. Bake in moderate oven half an hour.

Mrs. Sarah Crane.

OYSTERS.

OYSTER SOUP.

To 3 pints of oysters put 3 pints of water; when thoroughly cooked, add 1 pint of cream or milk, the yolks of 4 eggs, 3 tablespoonfuls of butter, and 3 of flour. *Mrs. E. F. Stoddard.*

OYSTER SOUP.

To 2 half-cans of oysters add 3 quarts of good milk; let the whole come to a boil. Put into a soup tureen 7 crackers rolled fine, salt and pepper to taste, and ½ pound of butter; when the oysters have cooked, pour the soup over the crackers and serve.

Mrs. J. J. Patterson.

ESCALOPED OYSERS.

Take 2 half-cans of oysters; look them over carefully to see that there are no pieces of shell among them. Take equal quantities of rolled cracker and bread crumbs; cover the bottom of a well buttered dish with them; then a layer of oysters sprinkled with pepper and salt; add a generous supply of butter, then another layer of crumbs, and so on, making the top layer crumbs, with bits of butter through it. Pour over 1 pint of milk or water; bake three-quarters of an hour; cover with a plate; when nearly done, take it off and let them brown.

Mrs. J. F. E.

OYSTER SOUP.

1 quart oysters,
1 quart milk,
1 quart water.

Put the oyters into a colander, run a little cold water over them, and let them drain. Boil the milk and water, season with butter, pepper and salt; put in the oysters and let them just come to a boil. Put into a soup tureen the beaten yolks of 2 eggs, and some crackers; pour in the cooked oysters and serve. *Mrs. J. M. Young.*

CREAMED OYSTERS.

Take 50 large oysters, stew in their own liquor till the edges curl; skim out the oysters and put where they will keep warm, but not cook; add to liquor ½ pint of cream, ½ pint of milk, ¾ cup of butter, salt and pepper to taste. Thicken with 1 dessertspoonful of flour and 2 of cornstarch. Let it boil up, and then pour over oysters.

Mrs. L. L. Walton.

CREAMED OYSTERS, FROM TEAL OF ROCHESTER.

1 quart of sweet cream,
1 quart oysters,
1 pint cracker crumbs, sifted.

Boil cream and oysters in separate dishes. When oysters come to a boil, skim out and put in a warm place. Pour liquor through a strainer into the cream, season with salt and a dash of cayenne, thicken with cracker crumbs, add oysters and serve at once.

OYSTERS FRIED.

Select good sized oysters, strain them out of the liquor and drop them into vinegar. Flavor with celery. Let them stay in vinegar until slightly sour. Take them out and drain; cut thin slices of breakfast bacon into small pieces and fry until it curls up, then pour in the oysters and stir slightly. The oysters may be fried until plump, or longer if desired. Serve alone or on toast.

Laura C. Brooks.

OYSTER PATTIES.

Line small, deep tins with puff paste, and bake; when cold, put into each 3 or 4 oysters, and season with pepper, salt and a little butter; bake about ten minutes. Have ready equal parts of water and butter, and pour over each as you dish them up.

Mrs. G. W. R.

BROILED OYSTERS.

Drain the oysters well, and dry them with a napkin. Have ready a griddle, hot and well buttered; season the oysters, lay them on the griddle, and brown them on both sides. Serve them on a hot plate with plenty of butter.

OYSTER FRITTERS.

1 quart of oysters,
½ pint of milk,
2 eggs.

Open the oysters, strain the liquor into a pan, and add to it ½ pint of milk and the eggs well beaten;

stir in flour enough to make a smooth but rather thin batter; when perfectly free from lumps, put in the oysters. Have some beef drippings or butter made hot in a frying pan; when boiling, drop in the batter, one or more oysters in each spoonful. Brown on both sides and serve in a hot dish.

Mrs. D. A. Bradford.

A DELICIOUS WAY TO COOK OYSTERS.

Put your oysters into a colander and let cold water run over them, then drain. Dip each oyster in egg; then in rolled crackers or bread crumbs. Lay them side by side in a baking pan, until the bottom of the pan is covered; cut up butter and lay over the top; season with pepper and salt; then put another layer of oysters, then seasoning, until you have just three layers, no more. Bake in a hot oven about twenty minutes. Serve immediately.

OYSTER PUREE.

2 quarts of rich milk, salt, red and black pepper to taste, 4 ounces of butter, small piece of whole mace, and a little nutmeg. Stir well and thicken with 2 tablespoonfuls of flour. Add 2 quarts of oysters drained of all liquor. Chop very fine; serve with toasted bread cut in squares.

CHAFED OYSTERS.

Drain and wash 25 oysters, straining and preserving the juice. Put into the chafing dish a generous tablespoonful of butter, and when that is thoroughly browned, add the oysters, with pepper and salt to

taste. As soon as the edges of the oysters begin to curl, add the oyster juice, and let come to a boil. Serve immediately on slices of hot, buttered toast.

Mrs. W. W. Crocker.

OYSTER PIE.

1 quart oysters,
½ lb. butter,
4 hard-boiled eggs,
1 pint of water.

Crust same as for pie. Use a deep pan, cover with crust. 1 pint of oysters, ¼ lb. of butter, cut into small pieces; cut 2 hard-boiled eggs; salt and pepper to taste; ½ pint of water. Sprinkle with flour; cover with crust. Repeat second layer.

Mrs. James Derr.

CLAM SOUP.

1 dozen large clams,
1 potato,
1 tablespoonful chopped parsley,
2 bay leaves,
6 whole allspice,
½ small onion, (chopped fine),
1 tablespoonful worcestershire sauce,
1 pint milk,
2 ounces butter,
2 hard-boiled eggs, (cut fine),

Place on stove 1 quart of water, parsley, onions, bay leaves, whole allspice and potato cut in small pieces; boil fifteen minutes; add clam juice and clams chopped fine. Before serving, add milk, butter, eggs and worcestershire sauce.

Mrs. F. Bunnell.

CLAM SOUP.

1 dozen large, or a couple of dozen small clams.

Open, saving juice; put the juice in a stew-pan, with 3 tablespoonfuls of butter; when it comes to a boil, sprinkle in a teaspoonful of flour; add the clams, which have been chopped up, (not too fine); stew a couple of minutes, and add a cup of boiling cream or milk. Pepper and salt to taste, and serve at once.

Mrs. Albert Betzell.

CLAM SOUP.

Boil 4 or 5 eggs hard, and remove shell. Boil together 4 or 5 medium sized potatoes, 1 pint of shelled peas, bunch of parsley, and 2 or 3 onions. When soft, pour into a colander and mash through. Have some water with it in which vegetables were boiled. Mash eggs through colander and mix with vegetables. Drain 2 dozen clams, boil liquor, removing scum from top, and strain into the mixture. Add sufficient water to make your soup. To this add ¼ lb. butter, pepper, some cinnamon, a good tablespoonful sweet marjoram. Chop clams very fine, and add last, boiling a short time. If the clams do not make it salt enough, add salt.

Mrs. Wood.

CLAM FRITTERS.

To 2 doz. clams, chopped fine, add 6 well beaten eggs; season well with pepper, and a little salt. Thicken the above with 1 doz. Trenton crackers, *crushed*, not rolled fine. Fry in hot fat.

Mrs. Geo. W. Croll.

ESCALOPED CLAMS.

2 dozen clams, chopped fine,
½ pint cracker crumbs,
½ cup warm milk,
¼ cup clam liquor,
2 beaten eggs,
1 good tablespoonful melted butter,
Salt and pepper,
A little chopped parsley.

Mix in another dish crackers moistened, first with the milk, then with clam liquor; add eggs and melted butter and chopped clams. Have clam shells scrubbed clean. Grease with butter, and fill each shell heaping, sprinkle with bread crumbs, and brown. Put your filled shells into a pan and bake.

CLAM CHOWDER.

To 2 dozen clams, put the liquor over to boil with ½ pint of water; add 3 potatoes which have been cut into very small dice, and 4 sticks of macaroni which has been broken in small pieces; butter the size of an egg; and 3 even tablespoonfuls of allspice. Chop the clams very fine, with 4 hard-boiled eggs and a few sprigs of parsley; add this to the broth; when it boils, add 1 quart of milk.

Mrs. Lehmeyer, York, Pa.

DEVILED CLAMS.

25 clams,
½ pint cracker crumbs,

½ cup warm milk,
½ cup clam liquor,
2 beaten eggs,
1 heaping tablespoonful melted butter,

Salt and pepper, a litile onion, parsley, and 4 hard-boiled eggs, mashed through colander. Season highly, but be careful of salt, as clams are salty.

Mix crackers, moistened first with milk, then clam liquor; add eggs, butter and seasoning, and clams, chopped very fine. Have ready clean clam shells, butter them, and fill heaping full with the mixture. Sprinkle with bread crumbs, and brown in oven. Eat either hot or cold. Nice for luncheon or pic-nics.

DEVILED CLAMS.

1 quart clams,
1 cup of cream,
Butter the size of an egg,
Salt, pepper, ½ an onion chopped fine,
A little parsley.

Save out ½ cup of clam juice. Boil down the clams in their own juice, then add the ingredients, and last, add the ½ cup of clam juice.

1 tablespoonful cornstarch, mixed with a little milk; chop 2 hard-boiled eggs; mix clams and dressing together, then take from fire. Beat one egg light and add. Put all in shells, cover with bread crumbs and brown in quick oven.

Mrs. G. Tinsman.

LOBSTER CUTLETS.

Put 1 cup of cream, or milk, on to boil; rub 1 tablespoonful of butter and 3 tablespoonfuls of flour, 1 teaspoonful salt, ¼ of a teaspoonful of cayenne, 1 tablespoonful of chopped parsley, and the beaten yolks of 2 eggs, together, and add them to the boiling milk. Boil about two minutes; take from the fire and add 2 cups of boiled lobster, chopped; mix well and put on a platter to cool. When cold, form in shape of small chops; roll, first in beaten egg, then bread crumbs; put in frying basket and fry in boiling lard about two minutes; drain and put the end of a small clove in each to represent a bone.

Mrs. Huber.

LOBSTER A LA NEWBURG.

1 lobster 1½ lbs. in weight, shreded,
1 cup cream, heated in double boiler.

Add 1 tablespoonful of flour and 1 tablespoonful of butter creamed, and stir constantly until thickened; season with salt, pepper, and little nutmeg; add lobster, and when hot, put in 1 tablespoonful of sherry. Serve immediately.

Mrs. R.

DEVILED LOBSTERS.

1 can lobsters,
4 tablespoonfuls butter,
6 tablespoonfuls vinegar,
2 tablespoonfuls ground mustard,
¼ teaspoonful salt,
⅛ teaspoonful curry powder,

A very little cayenne pepper.

Take mustard, salt, curry, and cayenne, put in a cup, then add the vinegar, a little at a time, stirring until smooth. Put the butter in a sauce-pan; when drawn, add the contents of cup, stirring until it boils, Put in the lobsters, which have been previously minced fine, then add 2 or 3 tablespoonfuls of fine bread crumbs. Put in large clam shells, dust over with cracker dust or bread crumbs, and brown in a quick oven.

Mrs. Albert Betzell.

DEVILED CRABS.

1 pint crab meat, cooked,
½ pint cream,
1 large tablespoonful flour,
1 teaspoonful salt,
¼ teaspoonful cayenne,
1 tablespoonful butter,
1 tablespoonful parsley.

Boil all together for two minutes, and then add the crab meat, put in shells, cover with buttered bread crumbs, and brown in a quick oven.

Fish, lobster, clams, or left-overs of veal or chicken can be used in the same way.

Oyster, clam or crab shells will answer the purpose.

Mrs. Huber.

DEVILED CRABS.

2 gill cups of crab meat,
1 small cup fresh bread crumbs,

Season with red pepper, salt, and dry mustard;

then add ½ cup of melted butter. Put in the shells and cover with beaten egg.

BAYARD'S FAMOUS TERRAPIN RECIPE.

Take 2 "counts" and boil in the shell. After allowing them to cool, remove the shell, take out the gall bladder, and cut the terrapin in good sized pieces; put in a chafing dish, and to this add a small cupful of rich cream, ½ pound of butter, and a couple wineglasses full of sherry or madeira. Most epicures prefer madeira because of its richer flavor.

MEATS.

"Some hae' meat, and canna eat,
And some wad eat, that want it;
But we hae' meat, and we can eat,
And sae the Lord be thankit."

RULES FOR BOILING MEAT.

All fresh meat should be put to cook in boiling water, then the outer part contracts and the internal juices are preserved.

For making soup, where you want all the juices extracted, put on in cold water.

All salt meat should be put on in cold water, that the salt may be extracted in cooking.

In boiling meats, it is important to keep the water constantly boiling, otherwise the meat will absorb the water. Be careful to add boiling water if more is needed.

Remove the scum when it first begins to boil.

Allow about twenty minutes for boiling for each pound of fresh meat. The more gently meat boils the more tender it will be.

To broil meat well, have your gridiron hot before you put it on.

In roasting beef, it is necessary to have a brisk fire. Baste often. Season well with pepper and salt. Twenty minutes is required for every pound of beef.

BOILED TURKEY.

Stuff the turkey as for roasting. A very nice dressing is made by chopping half a pint of oysters and mixing them with bread crumbs, butter, pepper and salt, thyme or sweet marjoram, and wet with milk or water. Baste about the turkey a thin cloth, the inside of which has been dredged with flour, and put it to boil in cold water, with a spoonful of salt in it. Let a large turkey simmer for two and a half or three hours. Skim it while boiling. Serve with oyster sauce, made by adding to a cupful of the liquor in which the turkey was boiled, the same quantity of milk and 8 oysters chopped fine. Season with minced parsley; stir in a spoonful of rice or wheat flour wet with cold milk; a tablespoonful of butter. Boil up once and pour into a tureen.

TO ROAST A TURKEY.

A turkey a year old is considered best. See that it is well cleansed and washed. Salt and pepper it inside. Take a loaf and a half of baker's stale bread for a good sized turkey; rub it quite fine with your hands; have in your skillet a lump of butter as large as an egg (or a little more); cut into it 1 large white onion; let it cook a few minutes, but not get brown; then stir into your bread 1 teaspoonful of salt, 1 of pepper; let it get thoroughly heated. Put the turkey into a dripping pan, salt and pepper the outside, and sprinkle a little flour over it. Put about 1 coffee cup of water in the pan; baste very frequently; use a good, moderate oven; roast about three hours, or three and a half. Be sure to keep up an even fire.

Mrs. S. Craighead.

PLAIN, EXCELLENT STUFFING.

Take stale bread, cut off all the crust, rub very fine, and pour over it as much melted butter as will make it crumble in your hands; salt and pepper to taste.

Mrs. R. P. Brown.

HOW TO BOIL MEAT.

When meat is boiled it should be put into water already boiling, and not into cold water. After boiling not more than ten minutes, add enough cold water to reduce the temperature 20° below the boiling point. Do not boil it any longer, but raise the kettle and place it on the back part of the range where it will remain 20° below the boiling point, until the meat becomes soft and tender. In this way the cheapest and roughest pieces of the meat of any animal may be made as tender, nourishing and digestible as the most expensive portions.

Mrs. J. W. Christman.

TO ROAST BEEF.

Have your oven hot; wash your meat, put into a pan with a little water, season with pepper and salt, and dredge a little flour over it. Set in the oven and baste frequently. Beef should be well done (a rich brown) on the outside, and rare, not raw, in the middle.

TO ROAST MUTTON.

Steam for one hour, then roast it the same as beef, except that it should be well done all through. The steaming makes it juicy, and also gives you the

juice to put in your pan, with which to baste it while roasting.

Mutton, veal and pork should be thoroughly cooked.

CHICKEN PIE.

Boil a chicken until it is tender (one year old is best); peel ½ dozen potatoes while it is stewing. To make the crust, take 1 quart of flour, 1 tablespoonful of baking powder, a little salt, ½ teacupful of lard, and sufficient water to make a stiff dough. Roll half the dough to the thickness of half an inch; cut in strips and line the dish. Then put in half the chicken and half the potatoes; season with butter, pepper and salt; dredge well with flour, and put in some of the crust cut in small pieces. The other half of the chicken and potatoes put in, with butter, salt and pepper, and dredge with flour as before; roll out the remainder of the dough for upper crust. Before putting on the cover, fill the dish with boiling water; put in the oven immediately, and bake one hour.

Mrs. W. R. S. Ayres.

CHICKEN PIE.

Stew chicken till tender; season with ¼ of a pound of butter, salt and pepper; line the sides of pie dish with a rich crust; pour in the stewed chicken, and cover loosely with a crust, first cutting a hole in the centre, size of a small teacup. Have ready a can of oysters; heat the liquor, thicken with a little flour and water, and season with salt,

pepper and butter size of an egg. When it comes to a boil, pour it over the oysters, and about twenty minutes before the pie is done, lift the top crust and put them in.

Mrs. Judge Holt.

FRIED CHICKEN.

Dip each piece of chicken in flour, put large lump of butter in pan; when hot, put the chicken in; season well, fry quickly and carefully. When both sides are brown, add about ½ cupful water, cover tightly, let it simmer and steam slowly about an hour. Take the tips of wings, neck and giblets, stew and use the broth for making gravy.

Mrs. M. E. W.

MISS PARLOA'S CHICKEN CURRY.

1 chicken, weighing 3 pounds,
¾ of a cup of butter,
2 large onions,
1 heaping tablespoonful of curry powder,
3 tomatoes, or 1 cup of canned article,
Enough cayenne to cover a silver three-cent piece.
Salt,
1 cup of milk.

Put the butter and the onion (cut fine) on to cook; stir until brown; then put in chicken, which has been cut in small pieces, the curry, tomatoes, salt and pepper; stir well, cover tightly and let simmer one hour, stirring occasionally; then add milk; boil up once. Serve with or without boiled rice.

L. C. Brooks.

CHICKEN CROQUETTES.

½ pound chicken, chopped fine and seasoned with ½ teaspoonful of salt, pinch of cayenne pepper, 1 teaspoonful chopped parsley, and one teaspoonful lemon juice. Make 1 pint of thick cream sauce, add 1 beaten egg, and mix the sauce with the chicken, using sufficient to make it soft enough to handle. Roll in fine crumbs and dip in beaten egg; roll again and fry in frying basket one minute.

Mrs. H. L. H.

VEAL LOAF.

2 pounds veal,
½ pound ham,
1 set calf brains,
3 eggs,
½ teacup bread crumbs,
1 small teacup milk, in which melt ¼ lb. butter.
2 bay leaves,
½ onion,
¼ nutmeg,
1 tablespoonful chopped parsley,
¼ teaspoonful curry,
Pepper and salt to taste.

Put all the ingredients through a grinder, mix thoroughly, mold in a loaf, coat the top with yolk of an egg and bread crumbs, and bake two hours.

Mrs. F. Bunnell.

VEAL LOAF.

3 pounds lean veal,
½ pound fat salt pork,

1 nutmeg, grated,
1 very small onion,
Butter the size of an egg,
A little red pepper, and salt.

Chop all very fine, and mix together with 3 eggs, well beaten, and 1 teacup milk. Form it into a small loaf, pressing it very firmly. Cover with fine bread crumbs, and bake two and half hours.

Mrs. J. S. T.

VEAL LOAF.

1½ pound of veal, chopped fine,
½ pound of salt pork, chopped fine,
5 slices of bread,

2 eggs, leaving out the white of one to rub over the loaf after prepared for the oven,

1 tablespoonful chopped onion,
1 tablespoonful of sage,
1 tablespoonful of salt,
A little red pepper.
Bake two hours.

Mrs. J. H. Boyer.

VEAL LOAF.

3 eggs, well beaten,
2½ pounds chopped veal,
½ pound salt pork, chopped,
A pair of sweetbreads, boiled and chopped,
6 Trenton crackers, rolled fine,
Salt, pepper, sweet marjoram.

Make into a roll and bake. Baste well with butter and water.

Mrs. A. D. Lundy.

VEAL LOAF.

3½ pounds of veal,
½ pound of salt pork, both chopped fine,
4 water crackers, rolled fine,
3 raw eggs, beaten light,
Butter the size of an egg,
1 large tablespoonful of salt,
5 teaspoonfuls of pepper,
Allspice and cloves to taste.

Work thoroughly together in the form of a loaf; put cracker crumbs lightly over the top, with bits of butter. Bake slowly two hours. When cold, slice and serve. Lamb is quite as nice as veal, if not better.

Mrs. M. K. Woods.

CURRIED VEAL.

Cut the veal into pieces the size of an oyster, then stew them gently in water seasoned with salt. When nearly done, drain off the water, add a teacupful of cream and 1 of milk, or a pint of either, to 2 pounds of veal. Stew gently in a covered vessel, while you cream together a tablespoonful of flour, butter the size of an egg, with a pinch of curry. Serve hot on toast. Serve chicken in the same way.

Mrs. Graham.

VEAL CROQUETTES.

10 pounds veal, boiled and chopped fine,
3 calves' brains,
1 pint broth,
1 pint cream,
½ pound butter,

¾ cup flour rubbed into the butter, then add the cream and put into the hot broth, and let come to a boil; then season with pepper, salt, parsley, sweet marjoram, and a little onion. Let stand until cold, then beat 6 eggs very light, and mix all together; shape and roll in bread crumbs, and fry in hot lard. This will make two hundred croquettes.

Mrs. R. H. Porter.

PRESSED BEEF.

3½ pounds of beef, chopped fine,
6 soda crackers, rolled fine,
3 well beaten eggs,
½ tablespoonful of salt,
1 teaspoonful ground pepper,
1 small nutmeg,
4 tablespoonfuls of cream or milk.

If the meat is free from fat, add a lump of butter the size of an egg.

Mix all together and make into a loaf. Bake in a pan for an hour and a half to two hours.

Mrs. J. E. S.

BAKED HAM; VERY NICE.

Make a thick paste of flour with cold water, and cover the ham, bone and all. Put in a baking pan and have it raised an inch from the bottom of the pan, and bake in a hot oven. For a small ham, allow fifteen minutes per pound; if large, twenty minutes. The oven should be hot when put in. The paste forms a hard crust around the ham, and the skin comes off with it. Try this, and you will

never cook a ham any other way. If the ham is very salt, soak it over night before baking.

Mrs. M. K. Woods.

BONED HAM; FINE.

SUBSTITUTE FOR TURKEY.

Take a good salted, but unsmoked, ham; remove the bone so as to have the meat as solid as possible. In place of the bone, put dressing same as for turkey—oyster dressing, or chestnut dressing, or the usual dressing, being all good—and bake. It is good hot or cold.

Mrs. M. K. W.

CHESTNUT STUFFING.

Boil the chestnuts, shell them, then blanch them and boil again until soft; mash them fine and mix with a little sweet cream, some bread crumbs, and pepper and salt. this is good for goose, turkey or ham.

Mrs. M. K. W.

HAM PATTIES.

One part of ham, chopped fine, which has been previously cooked, mixed with two parts of bread crumbs wet with milk. Put the batter in gem pans, (greased), break one egg over each, sprinkle the top thickly with cracker or bread crumbs, and bake until browned. A nice breakfast dish.

A GOOD MEAT CAKE.

Mince the lean of cold lamb or veal very fine, soak a large slice of bread in boiling milk; mash it and mix it with the minced meat; also a beaten egg,

a little parsley, thyme, grated lemon peel, pepper and salt. Make into small, flat cakes, and fry in butter or lard. Serve them up dry, or with good gravy.

HAM PASTE.

1 tablespoonful of butter and 1 tablespoonful of cornstarch, cooked, but not browned; 1 pint of milk boiled. Stir in the cornstarch and then the ham—about ½ of a small ham chopped fine. A little tongue with it makes it better. Use for sandwiches.

BRAISED TONGUE.

1 fresh beef's tongue,
1 carrot,
1 onion,
1 pint water,
1 tablespoonful flour,
1 tablespoonful butter,
2 bay leaves,
1 tablespoonful worcestershire sauce,
1 small potato,
Salt and pepper,
1 piece celery.

Put the tongue on in cold water, boil gently for three hours; remove from kettle and skin. Brown the butter in a pan, add the flour and then the water, mixing it smooth; then add the seasoning, potato, onion, carrot, bay leaf, celery, and place the tongue in; cover, and simmer for one hour, watching that it does not boil dry. When ready to dish, season dressing with worcestershire sauce.

Mrs. M. B. Hill.

SWEETBREADS, STEWED WITH CAULIFLOWER.

Take 4 large sweetbreads and 2 cauliflowers; split open the sweetbreads and remove gristle. Soak the sweetbreads for a couple of hours in salted water; [in whatever way sweetbreads are cooked this should be done]; then put them into a sauce-pan of boiling water, and set them to boil ten minutes, then place them in ice-cold water to harden. Wash, drain and quarter the cauliflower; put them in a broad stew-pan with the sweetbreads over them; season them with a little pepper and nutmeg, if you like the flavor, and add water to cover; put on the lid and stew one hour. Take ¼ pound of fresh butter, and roll it in 2 tablespoonfuls of flour; add this, with a cup of milk, to the stew, and give it one boil—no more. This stew will be found delicious.

Mrs. M. K. Woods.

IRISH STEW.

2 pounds of beef or lamb,
½ quart can of tomatoes,
1 dozen white potatoes,
½ bunch of majoram,
½ bunch of thyme,
1 egg,
1 onion cut fine,
Salt and pepper to taste.

Put the meat into a sauce-pan, cover it well with water, skim off all the skum that rises to the top, add all the herbs, tomatoes, salt, pepper and onion, and boil two hours, then add the peeled po-

tatoes and boil them tender. Take 2 tablespoonfuls of flour and beat into it the egg and stir it into the stew to thicken it.

K. D. Borrows.

CRACKER HASH.

To 1 pound of cooked beef chopped fine, take 7 crackers (rolled). First cook the meat in a little water fifteen minutes, seasoning with onion, salt, and pepper; then stir into the crackers and pour all into a pudding dish. If too dry, add a little water. Take a piece of butter size of an egg and cut in small pieces over the top of the dish. Bake about twenty minutes, or until quite brown. Serve in the same dish.

Presbyterian Cook Book.

STUFFED BEEFSTEAK.

Take a flank or round steak; pound it and sprinkle with pepper and salt; spread on it a plain filling; roll it up and tie closely. Put it in a pot with a quart of boiling water and a lump of butter the size of an egg. Boil slowly until tender, adding a little water if necessary. Slice cold.

FILLING.—Stale bread rubbed fine, butter enough to make it crumble, a little onion, pepper and salt to taste.

Mrs. J. M. Y.

FOR TEA.

Cold meat chopped very fine; hard boiled eggs chopped with it; over this pour a dressing made of 1 egg, a small piece of butter, ½ cup vinegar, a tea-

spoonful of sugar, all cooked together. When it is well mixed and cold, place spoonfuls on small lettuce leaves, nicely arranged upon a platter.

Mrs. E. V. M.

SAVORY MEAT.

3 pounds chopped meat,
3 tablespoonfuls salt,
1 tablespoonful pepper,
3 eggs,
4 tablespoonfuls cream,
Butter size of an egg.

Mix all together well; press into a roll, and bake an hour and a half.

E. Jennie Crawford.

SAVORY BEEF.

3½ pounds lean, raw beef, chopped fine,
6 soda crackers, rolled fine,
Butter size of an egg,
4 tablespoonfuls of sweet cream,
3 eggs,
2 tablespoonfuls of salt,
1 tablespoonful of black pepper,
1 tablespoonful of sweet marjoram.

Knead all well together; make into two rolls; bake one hour and a half; baste often.

Mrs. M. Eder.

MOCK TERRAPIN.

Fry slices of calf's liver (2 lbs.) brown, and cut up in small pieces; dredge a little flour over them; add 3 hard boiled eggs, chopped fine, a little mus-

tard, cayenne pepper, salt, and a cup of cream or milk. Let boil up once, and serve.

Mrs. G. T.

STEWED KIDNEYS.

Cover the kidneys with cold water and boil half an hour; throw away the water, and cut the kidneys off the middle part, which is tough and ought not to be used; then stew the cut kidneys nearly all day, occasionally adding water. Half an hour before you want to serve it, brown 1 tablespoonful of flour and 1 of butter, thin it with part of the stew and stir all together. Season with pepper and salt, some worcestershire sauce, or ½ wine glass of sherry wine, and add the yolk of a hard boiled egg broken up. Sheep's kidneys are better to use, as they are more tender and not so strong.

Miss. K. D. Borrows.

MOCK TERRAPIN.

¼ lb. cold broiled or fried calf's liver, chopped fine; 4 hard boiled eggs, chopped fine. Mix together with ½ pint of cream, and season to taste. Let it come to a boil, and when ready to serve, add sherry wine to the taste.

Mrs. N. B. B.

MOCK TURTLE.

Take a calf's liver and boil it just done; take it in a stew-pan, and after cutting it up fine, season highly with salt and cayenne pepper. Then cream together a tablespoonful of flour and butter the size of an egg; add this to the meat, with a wine glass

of sherry; stir gently, and serve hot on toast, with a hard boiled egg chopped and laid over the top. Venison can be cooked in the same way by slightly broiling the steaks before chopping them.

Mrs. Graham.

Pieces of fried ham can be used by chopping them up fine. Mix with mashed potatoes; season nicely; make into cakes, and fry as you would potato cakes. Or scramble the chopped ham with eggs.

EGGS.

For hard boiled eggs, boil fifteen minutes.

For soft boiled eggs, pour boiling water over the eggs, entirely covering them with the water, cover tightly, and stand on the back of the stove for five minutes.

BEAUREGARD EGGS.

5 eggs,
½ pint of milk,
1 tablespoonful of cornstarch,
Butter size of a walnut,
5 squares toast.

Salt and pepper to taste. Boil eggs 20 minutes, remove shells, chop whites fine and rub yolks through a sieve. Do not mix them. Put milk to boil, rub butter and cornstarch together, and add to boiling milk. Now add whites, salt and pepper. Put toast on hot dish, cover with a layer of this white sauce, thin layer of yolks, then the rest of whites, then the rest of yolks. Sprinkle top with a little salt and pepper, stand in oven for a few minutes and serve.

Mrs. J. Thomas.

DEVILED EGGS.

Boil one dozen eggs hard, remove the shells and cut in halves lengthwise. Take out the yolks, mix them to a smooth paste with half a teaspoonful of

mustard, salt and cayenne pepper to taste, and a generous teaspoonful of worcestershire sauce. Fill the whites with this mixture and serve on a bed of lettuce leaves, which should be carefully selected.

Mrs. Senator Morrill.

BAKED EGGS.

Break the eggs into a pan containing a little water, cover and set in the oven. Bake five minutes. Season and add a little melted butter before serving.

Mrs. J. H. Young.

BAKED EGGS.

Bake the eggs in individual baking dishes, season with a little butter, pepper and salt. Bake until the whites are cooked; just a few minutes. Serve hot in the dishes.

Mrs. J. M. Y.

BAKED EGGS.

Grease an earthen plate with butter, cover about half an inch deep with bread crumbs; break over this as many eggs as you want to serve. Put over them bits of butter, salt and pepper. Bake until set.

M. B. Hill.

SCRAMBLED EGGS.

Put into the frying pan a cupful of cream, or of milk with a piece of butter. While it is getting hot break into a dish 6 eggs, pour them into the hot cream and stir every instant, over a not very hot fire, until the whites of the eggs have time to stiffen, not a second longer. Serve immediately.

SPANISH EGGS.

Cook 1 teacupful of rice for thirty minutes in 2 quarts of boiling water to which has been added 1 tablespoonful of salt. Drain through a colander and then add 1 tablespoonful of butter. Spread lightly on a hot platter. Place on this 6 dropped eggs and serve.

Mrs. O. N. Miller.

OMELETTE SOUFFLEE.

Whites of 6 eggs, yolks of 3, juice of half a lemon, 3 tablespoonfuls of powdered sugar. Grease a quart baking dish with butter. Now beat the whites to a very stiff froth, beat the yolks, add them carefully to the whites, then the sugar and juice of lemon, stir carefully and quickly, heap into a baking dish, powder over with sugar and put into the oven. Bake fifteen minutes or until a golden brown, and serve hot.

Mrs. Senator Quay.

AN EXCELLENT OMELETTE.

Mix in a dry bowl 3 tablespoonfuls of flour, ½ teaspoonful baking powder; beat 3 eggs, whites and yolks separately, very light; add slowly to the flour and baking powder 1 teaspoonful of salt and 15 tablespoonfuls of rich sweet milk, to this add first yolks then whites, carefully. Have a saucepan hot and into it put a scant tablespoonful of butter. When it has browned, put in the batter, cover and put in a moderately hot place on the stove. When

done so that a straw will come out clean, turn one half over the other.

Mrs. M. D. Hotchkiss.

EGG OMELETTE.

4 eggs, beaten separately, 1 tablespoonful flour beaten with the yolks, ½ cup of milk ; butter the tin and bake. Add a little salt, beat the whites of egg and pour over the yolks, and bake all together. After baked turn over so whites come in middle.

Mrs. H. L. H.

OMELETTE.

Beat 9 eggs, separately, being particular to beat yolks until quite thick; add a pinch of salt before beating. Add to the yolks 1½ cups of milk and 2 dashes of flour from the sieve, salt to taste, and lastly the whites. Put in a quick oven for ten minutes, have a hot plate waiting for it, and serve immediately. *Mrs. E. S. H.*

SUPERIOR OMELETTE.

Beat the whites of 6 eggs very light, and the yolks to a smooth batter. Add to the yolks when thus beaten a small cupful of milk with pepper and salt to taste. Have ready in a hot frying pan two or three tablespoonfuls of nice butter. Stir in lastly the beaten whites; pour into the pan and set over a clear fire. Do not stir, but as soon as the eggs set, slip a broad-bladed knife under the omelette to prevent burning. When done, lay a hot plate, bottom upwards, over it; turn the pan over so as to bring the browned side up, and serve immediately.

Mrs. B. C. Rockford.

SPLENDID OMELETTE.

6 eggs, whites and yolks beaten separately; ½ pint of milk, 6 teaspoonfuls of cornstarch, 1 teaspoonful of baking powder, and a little salt. Add whites, beaten to a stiff froth, last; cook in a little butter.

Mrs. J. H. A.

EGG OMELETTE.

6 eggs, whites and yolks beaten separately; 1 cup of milk. Put the milk, with the yolks, in a pan; when nearly done, put the whites, well beaten, on top. Bake until done; turn over like a half moon and serve.

FRENCH OMELETTE.

1 quart of milk,
1 pint of bread crumbs,
5 eggs,
1 tablespoonful of flour,
1 onion, chopped fine,
Chopped parsley.

Season with pepper and salt. Have butter melted in a frying pan; when the omelette is brown, turn it over. Double it when served.

OMELETTE.

3 eggs, whites and yolks beaten separately, very light; 1 cup bread crumbs, filled up with milk. Add yolks to crumbs, then whites and salt. Pour into well buttered, hot pan. After it browns on bottom, stand in oven a few minutes; then double and serve

at once. If the oven is not in good condition, a lid over the pan while on top of stove will help cook the top of omelette.

If you wish a larger omelette, make twice, as they are easier to turn when small.

EGG SAUCE ON TOAST.

To each individual, boil for twenty minutes 1 egg. Separate yolks from whites; the latter cut into dice, or small pieces. Put 1 pint of milk on stove, and when hot enough, thicken with cornstarch to the consistency of thick gravy, then stir into this the whites. Toast medium sized pieces of bread, dip into hot water, with a little piece of butter and salt added. Lay on a platter, put a layer of the white preparation and a layer of the yolks put through a potato masher (the perforated). Do this alternately, and send to table. This is a simple and pretty dish for luncheon.

Mrs. F. W. Crider, Bellefonte.

VEGETABLES.

Bring out the rusty garden rake,
Hunt up the hoe and spade,
For spring is here, and it is time
To have the garden made.

Endeavor to have your vegetables as fresh as possible. Wash them thoroughly. Cut out all the decayed parts, and lay them in cold water until you are ready to use them.

Vegetables should be put on to cook in boiling water and salt. Never let them stand after coming off the fire; put them instantly into a colander, over a pot of boiling water, if you have to keep them back for dinner.

Peas, beans and asparagus, if young, will cook in twenty-five or thirty minutes. They should be boiled in a good deal of salt water.

Cauliflower should be wrapped in a cloth, when boiled, and served with rich drawn butter.

Potato water is thought to be unhealthy; therefore do not boil potatoes in soup, but in another vessel, and add them to it when nearly cooked.

MASHED POTATOES.

Boil your potatoes, pour off the water thoroughly, and shake them over the fire until they are mealy and dry; add to each pint of potato a scanty ½ tea-

cup of cream, (or milk will do), adding butter, ½ teaspoonful of salt and pepper. Beat the whole light and serve in a hot dish.

POTATO CROQUETTES.

Prepare the potatoes as above directed, but season a little more highly by adding to each pint ½ teaspoonful each of celery salt and onion juice.

When the potatoes are cool, but not cold, stir in the well beaten yolk of an egg and a teaspoonful of chopped parsley. Press through a colander or potato squeezer, and roll it into croquettes; cover these with finely sifted bread crumbs and fry in smoking hot fat. Drain the croquettes on paper and serve hot. *Mrs. M. K. Woods.*

POTATO CROQUETTES.

To 12 croquettes:
2 cups mashed white potatoes,
2 tablespoonfuls of cream,
1 teaspoonful of onion juice,
1 teaspoonful of salt,
A grating of nutmeg,
Yolks of 2 eggs,
1 tablespoonful of parsley,
A piece of butter the size of a walnut,
A dash of cayenne,

Beat yolks light, add potatoes, and other ingredients, mix and turn into sauce-pan; stir over fire until it leaves sides of pan. When cool, form into cylinders. Roll first in eggs, then in bread crumbs. Fry in boiling fat. *Miss. S. E. Alleman.*

POTATO CROQUETTES.

Season cold mashed potatoes with pepper, salt and nutmeg; beat to a cream with a tablespoonful of melted butter to every cupful of potato, and 1 or 2 beaten eggs and a little minced parsley. Roll into oval balls, dip in egg and bread crumbs (twice); then fry in boiling butter.

Mrs. Lehmyer, York.

POTATO PUDDING.

Boil 6 good, mealy potatoes; mash them very fine; beat them well with the yolks of 5 eggs, ½ pint of white sugar, a gill of melted butter; add the juice and grated rind of a lemon; add the beaten whites of the eggs; salt to taste; and, last of all, a pint of good milk or cream. Bake an hour, or till it rises to a full oval in the pan.

POTATO SCALLOPS.

4 good sized potatoes boiled. Cool, and cut dice shape. For dressing, 1 pint milk, 1½ tablespoonfuls of butter, 2 tablespoonfuls of flour, 1 teaspoonful of salt. Heat the butter, stir in the flour, then the milk. Put a layer of potatoes, then dressing; crumb bread on top, and heat in oven.

Mrs. J. G.

SWEET POTATOES FOR LUNCHEON.

After the potatoes have been thoroughly boiled, take off the skins and cut them lengthwise in quarters. Then in a baking pan dissolve a large piece of butter, with ½ cupful of brown sugar. Lay the

potatoes in the pan and cook them for about fifteen minutes, basting them every now and then with the butter and sugar, and turning them several times. Serve very hot.

Mrs. J. Reading.

SWEET POTATO CROQUETTES.

Boil 4 or 5 large sweet potatoes; when done, peel and mash; add a piece of butter about the size of a walnut, pinch of salt and pepper and a little chopped parsley; flavor with a little grated onion or nutmeg; roll into croquettes, dip twice in egg and bread crumbs. Fry like oysters.

Mrs. Lehmyer, York.

SCALLOPED TOMATOES.

Skin the tomatoes, cut in pieces, put a layer of tomatoes with a little shreded onion; season with pepper and salt; then a layer of bread crumbs, with plenty of butter; then another layer of tomatoes; lastly one of bread crumbs. Put in oven; when brown, cover and steam. It takes about three-fourths of an hour to cook.

Mrs. M. E. W.

BROILED TOMATOES.

Take large, firm tomatoes, cut in halves, place on a broiler, dust with pepper and salt, and broil over a moderate fire for twenty minutes. Serve with melted butter.

Mrs. J. H. Young.

FRIED TOMATOES.

Slice tomatoes quite thick, pepper and salt them, roll in flour and fry in equal parts of butter and lard. Put them in a dish to be served, keeping very hot. A little flour and butter mixed, stir into the skillet with a cup of milk; boil until well thickened; pour over the tomatoes.

BAKED TOMATOES.

Put a little butter in pan and melt; peel and slice tomatoes in halves, removing seeds; lay in pan, sprinkle with bread crumbs, pepper and salt; dot with small lumps of butter on top, and bake in oven until nicely browned. *Mrs. W.*

TOMATOES STUFFED WITH SWEET-BREADS.

8 nice sized tomatoes,
3 pairs sweetbreads.

Cut off the blossom end of the tomatoes and take out the inside carefully with a teaspoon. Chop the sweetbreads after they have been parboiled, and season with salt, cayenne pepper, a little grated nutmeg and a few drops of onion juice. Melt ¼ of a cup of butter and stir through the sweetbreads, fill each tomato, and put some browned bread crumbs over the top, and bake fifteen minutes in hot oven. While they are baking, make a rich tomato sauce with the inside of the tomatoes, boil in a little water, and season highly; add butter and enough flour to thicken a little; strain and pour on the platter around, but not on them. They can be baked as well in individual dishes. *Mrs. N. B. B.*

COOKING BEANS.

If, my dear Rural, you should ever wish
For breakfast or dinner a tempting dish
Of the beans so famous in Boston town,
You must read the rules I here lay down:
When the sun has set in golden light,
And around you fall the shades of night,
A large, deep dish you first prepare;
A quart of beans select with care;
And pick them over, until you find
Not a speck or a moat is left behind.
A lot of cold water on them pour
'Till every bean is covered o'er,
And they seem to your poetic eye
Like pearls in the depth of the sea to lie;
Here, if you please, you may let them stay
'Till just after breakfast the very next day,
When a parboiling process must be gone through,
(I mean for the beans, and not for you;)
Then, if in the pantry, there still should be
That bean pot, so famous in history,
With all due deference, bring it out,
And, if there's a skimmer lying about,
Skim half of the beans from the boiling pan
Into the bean pot as fast as you can;
Then turn to Biddy and calmly tell her
To take a huge knife and go to the cellar;
For you must have, like Shylock of old,
"A pound of flesh," ere your beans grow cold;
But very unlike that ancient Jew,
Nothing but pork will do for you.

Then tell once more your maiden fair,
In the choice of the peace to take great care,
For a streak of fat and a streak of lean
Will give the right flavor to every bean!
This you must wash, and rinse, and score,
Put into the pot and round it pour
The rest, till the view presented seems
Like an island of pork in an ocean of beans;
Pour on boiling hot water enough to cover
The tops of the beans completely over,
Shove into the oven and bake till done,
And the triumph of Yankee cookery's won!

—*From Moore's Rural New Yorker.*

BAKED BEANS.

3 pints of beans and ½ pound of salt pork. Put beans to soak over night; next morning put them in a vessel with a gallon of soft water and ½ teaspoonful of soda; let simmer slowly until thoroughly swelled, but not bursted; then lift them out with a perforated skimmer, into a pan with clear hot water. Set them on the stove where they will keep hot but not boil; then pour boiling water over the pork; scrape the rind and score it; lay it in a flat stone crock kept for that purpose; put the beans in all around it; add 1 tablespoonful of butter, and 2 of molasses; fill up with boiling hot water; bake four or five hours. *Mrs. A. C. Coburn.*

TO COOK ASPARAGUS.

Cut off all the tough parts and lay the bunches in a pan; cover with boiling water and let them

cook slowly half an hour. Ten minutes before they are done, add a little salt. Have ready 2 or 3 slices of toasted bread. Butter well, and put a tablespoonful or two of liquor over it; take the asparagus up carefully and lay it on the toast; mix a piece of butter thoroughly with a little flour; add pepper and salt, and stir into the liquor and pour over the asparagus.

Mrs. James Stockstill.

NEW POTATOES.

Scrape and wash new potatoes; put in a sauce pan with hot water; when done, pour off the water; set them on top of the stove a few minutes to steam; put in a lump of butter size of an egg; 2 tablespoonfuls of cream; season with salt and pepper; boil a few minutes. Shake the pan to keep them from burning.

KATHRYN'S BAKED BEANS.

1 pint small beans and 2 quarts cold water; boil slowly until they pinch out of their skin; pepper and salt well, add three tablespoonfuls of molasses. Let boil up, and add pinch of soda. Put in covered pot and lay a piece of pork on top of beans. Bake over night. Keep beans covered with water.

Mrs. L. L. Walton.

BAKED BEANS.

1 quart of beans soaked over night. In the morning put on the back of the stove and cover with boiling water. After they have parboiled half an hour, take up a spoonful and blow on them; if the skin

curls back they are done. Take a deep earthen bean pot or dish, holding 2 quarts, put in some of the beans, then ½ pound of pork, either salt or fresh. The pork must be washed in warm water and scored across the top. Then fill up with beans; a little salt, pepper and 1 tablespoonful of molasses. Fill the pot with hot water and bake until done.

CORN PUDDING.

2 cupfuls of corn,
3 eggs,
1 pint of sweet milk,
1 tablespoonful of flour,
1 teaspoonful of sugar,
A piece of butter the size of an egg,
A pinch of salt and red pepper.

Beat yolks first; mix all together; stir in well beaten whites last. Bake twenty minutes. Eat hot as a vegetable.

Mrs. Huber.

CORN OYSTERS.

Grate the corn, or cut it off and run it through meat chopper; put in a little flour, a lump of butter, pepper, salt, and fry a rich brown.

CORN OYSTERS.

8 large ears of corn,
2 eggs,
Butter size of an egg,
⅔ cup of flour,
1 teaspoonful of baking powder,
1 teaspoonful of salt.

CORN OYSTERS.

6 ears of corn,
Yolks of 4 eggs, beaten light,
½ cup of sweet cream,
5 tablespoonfuls of flour,

Pepper and salt to taste. Add the whites of the eggs, beaten very light. Fry in butter.

Mrs. William Menges, Montgomery.

CORN OYSTERS.

Put in a dish ½ cup of flour and ½ teaspoonful of baking powder sifted together; 1 cup of grated corn, a little salt and pepper and 1 egg. Stir all together and fry like oysters.

CORN FRITTERS.

4 yolks of eggs, beaten; add 1 pint of grated corn, and last, the whites beaten to a froth. Baked like flannel cakes. *Mrs. Huber.*

CORN FRITTERS.

2 cups canned corn,
3 eggs,
1 tablespoonful of milk,

Flour enough to make batter stiff enough to drop from spoon. *Mrs. M. E. W.*

CORN FRITTERS.

1 dozen ears green corn, grated; add a little milk, pepper and salt, 1 teaspoonful flour, enough bread crumbs to make batter right consistency, 3 or 4 eggs, whites beaten light. Fry in hot lard.

FRIED EGG PLANT.

Cut in thick slices, soak in salt water half an hour. Drain well, dip in flour, then in egg. Fry quickly in hot lard.

Mrs. J. H. Young.

RICE CROQUETTES.

Take cold boiled rice; add 3 eggs, with sugar and lemon peal to your taste. Make into oval balls; rub with bread crumbs, and dip them in beaten egg. Fry in butter; when done, sprinkle sugar over them.

FRIED EGG PLANT.

Cut in slices and lay in salt and water for one or two hours; wipe dry and season with pepper and salt; dip the slices into yolk of egg and grated bread crumbs. Fry in butter till brown.

TO COOK EGG PLANTS.

Slice, pare and parboil; mash, and season with butter, salt and pepper; 1 egg to a plant; about 2 tablespoonfuls of flour; milk enough to make a batter. Drop a spoonful at a time into hot lard, and fry like fritters.

Hattie B. Brown.

STUFFED EGG PLANT.

Take a full grown egg plant, cut it in two, lengthwise, take all the inside out, (leaving the skin about half an inch thick); chop it quite fine; mix with it as much bread crumbs as you have of egg plant; salt and pepper to taste; 1 teaspoonful of sugar.

Have ready a tablespoonful of butter in a skillet, and, when hot, put in the mixture, and let it cook ten minutes, stirring it occasionally. Then return it to the shells; put in the oven and bake about one-half hour. Serve in the shells.

Mrs. S. Craighead.

OYSTER PLANT.

Wash and scrape; cover with water and a little salt. When tender, pour off the water; chop them up immediately or they will turn black; put into a kettle; add ½ pint of cream, 1 teaspoonful of flour and a lump of butter.. Pour over and let come to a boil.

Mrs. Geo. L. Phillips.

SALADS.

"I'm quite asham'd—'tis mighty rude
To eat so much—but all 's so good !"

CHICKEN SALAD.

Take the meat, free from skin and fat, of 2 large chickens, boiled; cut in dice; with this, mix thoroughly an equal quantity of good, white, crisp celery, cut in small pieces; 3 olives, chopped; 2 teaspoonfuls of capers. Make a dressing of 6 spoonfuls of best imported olive oil, 2 tablespoonfuls of vinegar, 2 teaspoonfuls of salt, and a dash of red pepper; pour over the salad, and let it stand for several hours in the ice chest. Prepare a mayonnaise in the following manner: Break 2 eggs very carefully and put the yolks into a soup plate; then add, drop by drop, a pint bottle of best olive oil, stirring steadily one way with a silver fork. As the dressing thickens, thin with lemon juice, keeping it of the consistency of rich cream; add salt and cayenne pepper to taste. Make a mound of the salad, pour over the mayonnaise, garnish with lettuce, olives, beats and carrots, cut in fancy forms.

Mrs. Stanley Matthews

MAYONNAISE DRESSING.

Yolks of 4 eggs,
1 teaspoonful of salt,

1 teaspoonful of sugar,
2 teaspoonfuls of mustard,
1 teaspoonful of oil or butter,
1 cup vinegar and water mixed to taste.

Mix all together and stir over the fire until it boils.

Mrs. Sylvester Mussina.

CHICKEN SALAD.

1 chicken, cooked tender and seasoned to taste. Take from the bones when warm, in as large pieces as possible. Let stand until cold, then remove skin and cut in pieces size of dice, across the grain; add ⅓ as much celery, cut in small pieces, as you have chicken.

MAYONNAISE DRESSING.

Yolks of 3 raw eggs,
1 tablespoonful of mustard,
1 tablespoonful of sugar,
1 teaspoonful of salt,
1-10 teaspoonful of cayenne pepper,
1 pint of best salad oil.

Stir dry ingredients thoroughly first, then add oil (drop by drop, then faster). When most of the oil is in, ¼ cup of vinegar should be added, also juice of half a lemon after oil is all in. Lastly, beat whites of 2 eggs stiff and mix thoroughly.

Mrs. L. L. Walton.

CHICKEN SALAD.

Boil the fowls tender, and remove all the fat, gristle and skin; mince the meat in small pieces,

but do not hash it. To 1 chicken put twice and one-half its weight in celery, cut in pieces of about one-quarter of an inch, mix thoroughly, and set in a cool place—the ice chest. In the meantime, prepare a mayonnaise dressing, and when ready for the table, pour the dressing over the chicken and celery, mixing it thoroughly. Set in a cool place until ready to serve. Garnish with celery tops, or cold hard boiled eggs, or lettuce leaves from the heart.

Mrs. J. W. C.

CHICKEN SALAD.

1 chicken; same amount of celery.

DRESSING.

5 eggs, well beaten,
½ cup of oil or melted butter,
1 tablespoonful of sugar,
1 teaspoonful of mustard,
Salt and pepper to taste.

Boil to a smooth paste; stir constantly. When cold pour over chicken and celery.

Mrs. W. W. Achenbach.

POTATO SALAD.

1 quart (good measure) fresh boiled, cold sliced potatoes; 1 head celery; ½ medium sized onion, cut fine.

SALAD DRESSING.

Yolks of 4 eggs,
4 scant teaspoonfuls of salt,
4 mustard spoonfuls of yellow mustard,
A small cup of vinegar,

1 cup of milk,
A pinch of cayenne pepper,
A little sugar,
1 tablespoonful of butter mixed with a teaspoonful of flour. Mix all together and stir over the fire until it boils.

Mrs. A. Hobart.

POTATO SALAD.

Boil 4 good sized potatoes in salt water until done; slice, and add 1 onion sliced thin; 1 cup of celery and a pinch of cayenne pepper.

DRESSING.

Yolk of 1 hard boiled egg, rubbed fine; add yolk of 1 raw egg; even tablespoonful of sugar; same of flour; ½ teaspoonful dry mustard; salt and pepper to taste. Beat smooth, add ½ cup vinegar; boil in double boiler. When cool, add ½ cup cream, 1½ tablespoonfuls olive oil.

Mrs. M. Eder.

POTATO SALAD.

Boil 6 or 8 potatoes. When cold, cut in small pieces; 1 good sized bunch of celery, cut in small pieces. Mix together the potatoes, celery, and 1 small onion chopped fine. Take 3 eggs, well beaten; 6 tablespoonfuls of sweet cream, 6 of vinegar, 2 of mustard, 2 of melted butter, 1 teaspoonful of salt, a pinch of cayenne pepper. Mix the whole together and boil till it becomes as thick as good cream. When cold, pour over the potatoes, and mix all together.

Mrs. Montgomery.

CABBAGE SALAD.

Chop fine ½ head tender cabbage, sprinkle with salt, pepper, a bit of sugar, 1 teaspoonful of vinegar, ½ cup sweet cream. Set on ice until chilled.

Mrs. J. H. Young.

BOILED SALAD DRESSING.

1 tablespoonful of vinegar to each egg. Beat well together, and stir over the fire until it is like thick cream. When cold, add a dash of cayenne pepper, a little sugar, salt to taste, and a salt spoonful of mustard to each egg: then add a drop or two of onion juice. Stir into it slowly 1 tablespoonful of best olive oil to each egg. This will keep for weeks, if kept tightly closed in a cold place, and can be used with any salad. 5 eggs will make enough for 1 chicken, with two bunches of celery. This is excellent.

Mrs. Williams, York, Pa.

MAYONNAISE DRESSING.

The yolks of 4 eggs, juice of one lemon, ½ cup of warm water. Beat yolks little, put in water and lemon juice, and cook in double boiler, or in a good tincup in pan of hot water, until thick like custard that is boiled; then set away to get cold; then beat in gradually a large cup of oil, or more if you wish. Season with cayenne pepper and salt while beating. If not sour enough, add more lemon juice with other seasoning. Beat thoroughly and steadily for twenty minutes. Use Keystone beater if you wish success.

Mrs. C. E. Sprout.

MAYONNAISE DRESSING.

6 eggs,
1 pint of oil,
1 teaspoonful of salt,
Cayenne pepper,
Vinegar or lemon juice.

Boil 3 of the eggs hard, put the yolks through a sieve, then put them with the 3 raw yolks, salt and pepper, and beat until very light; then drop in the oil, occasionally adding a little vinegar or lemon juice.

C.

MAYONNAISE DRESSING.

1 teaspoonful mustard,
1 teaspoonful powdered sugar,
½ teaspoonful salt,
¼ teaspoonful cayenne pepper,
2 yolks,
1 pint of olive oil,
4 tablespoonfuls of lemon juice.

Drop oil in and beat for an hour or two. Very nice.

Mrs. H. L. Hart.

MAYONNAISE DRESSING.

Yolks of 4 eggs, beaten a little,
Juice of 1 small lemon, or ½ of a large one.
4 tablespoonfuls cold water.

Mix all together and heat gradually until it thickens. Do not boil. Put on ice when thoroughly cold; add salt, pepper and ½ bottle of olive oil.

Mrs. Frank S. Clapp.

MAYONNAISE.

Yolks of 4 eggs,
Juice of ½ lemon,
Small piece of butter,
½ cup of cream and a pinch of salt.

When cold, add a pinch of cayenne pepper, and mix with 1 cup of whipped cream.

Mrs. Lehmyer.

MAYONNAISE DRESSING.

The yolks of 5 raw eggs; the yolks of 5 boiled eggs; put through a fine strainer and beaten very light. Then slowly pour in 1 quart olive oil, beating all the time. Add 1 teaspoonful mustard, salt, red pepper, and the juice of 2 lemons. This will keep for months next the ice.

Mrs. R. H. Porter.

SISTER MAG'S SALAD DRESSING.

Yolks of 2 eggs,
A pinch of salt,
Butter size of a hickorynut,
½ teaspoonful of mustard,
2 tablespoonfuls of cream, sweet or sour,
1 gill vinegar.

Beat the eggs and salt, cream, mustard, butter and vinegar. Set on the stove and stir until it boils. It will be the consistency of thin starch.

SALAD DRESSING.

2 tablespoonfuls of flour,
2 tablespoonfuls of butter,

½ teaspoonful of mustard,
1 teaspoonful of salt,
2 or 3 drops of Royce's Ext. black pepper,
1 pint of vinegar,
4 eggs.

Beat flour, butter, mustard to a cream; add eggs and vinegar, then boil as a custard twenty minutes. Flavor with Royce's Extract of Celery, to taste. Will keep in a cool place for six weeks.

SALAD DRESSING.

1 cup of milk,
1 cup of vinegar,
1 teaspoonful of mustard,
1 teaspoonful of flour,
Yolks of 4 eggs,
Butter size of a hickorynut,
Salt and sugar.

Mix flour in milk, then beat into beaten yolks; stir mustard in the vinegar; mix all together; boil until flour and eggs are cooked; remove from fire, add pinch of salt, and sugar till it tastes—about 1 tablespoonful.

M. B. Hill.

SALAD DRESSING.

Mash yolks of 3 hard boiled eggs, mix with butter or olive oil, add salt, pepper, sugar, mustard and vinegar to taste; then add the whites of the eggs, chopped fine.

Mrs. W. Menges, Montgomery.

SALAD DRESSING FOR POTATOES OR FISH.

Take ½ pint of vinegar not very strong, and let it get hot; then beat up 2 eggs quite light.

½ tablespoonful flour,
½ tablespoonful sugar,
1 teaspoonful salt and pepper,
4 tablespoonfuls melted butter.

Stir this into the vinegar, and let the whole boil up till it is like custard; then mix with the potato or fish salad and set away on the ice to cool. If the butter is salt, care must be taken not to add too much salt to the seasoning.

Mrs. M. K. W.

MAYONNAISE DRESSING WITHOUT OIL.

Yolks of 4 eggs,
1 ½ teaspoonful of salt,
2 teaspoonfuls of mustard,
1 teaspoonful of sugar,
1 teaspoonful of flour,
A sift of cayenne pepper,
Butter size of a large egg,
½ cup of cream (milk will do),
½ cup of vinegar.

Be careful to mix in exact order, then stir over the fire until as thick as cream.

Mrs. M. K. W.

MAYONNAISE DRESSING.

The yolks of 3 eggs,
3 desert spoonfuls of cold water,
Juice of 1 lemon,

Put your cup in hot water and stir the ingredients till thick ; then let it get cold ; then add pinch of salt and cayenne pepper. Put this in your egg-beater and add sufficient oil to make it the desired consistency. This may be thinned with cream.

Mrs. M. K. W.

MAYONNAISE DRESSING.

Take yolks of 3 eggs, juice of 1 lemon, small pinch of cayenne pepper, ½ teaspoonful salt, 1 teaspoonful vinegar, ¼ pint of best olive oil, and 1 teaspoonful of prepared mustard. Put yolks in a china bowl, and mix in salt and mustard; stir with a fork and drop in the oil slowly until it thickens, then add the lemon juice and vinegar, stirring constantly until thoroughly mixed. *Mrs. J. W. C.*

MAYONNAISE DRESSING.

Yolks of 5 eggs,
A pint of oil,
A scant teaspoonful of salt,
A pinch of red pepper.

After beating the eggs stiff, drop the oil in, and occasionally put in a little vinegar or lemon.

MAYONNAISE DRESSING.

Rub very smooth the yolks of 2 hard boiled eggs, add yolks of 2 raw eggs, 1 teaspoonful of salt, 1 tablespoonful of dry mustard, and a pinch of cayenne pepper. When well mixed, add, (beating all the time), alternately, olive oil and vinegar or lemon juice. Use a pint of oil, beat until stiff and light. *Mrs. M. Eder.*

COLE-SLAW.

Beat the yolks of 2 eggs, and ½ pint of cream, or rich milk; 2 tablespoonfuls of sugar, 1 of mustard, 4 of vinegar, 1 teaspoonful celery seed, 2 teaspoonfuls of salt, a little cayenne pepper, a piece of butter size of a walnut. Pour the mixture into a sauce pan; stir constantly until it boils. Chop your cabbage fine, and pour the mixture over while hot. Let it stand until cold before sending to the table.

Mrs. Wm. Craighead.

BREAD.

"It requires experience to make good bread. One must know first how long to let the bread rise, as it takes a longer time in cold than in warm weather; second, when the oven is just of proper temperature to bake it. Bread should be put in a rather hot oven. It is nearly light enough to bake when put in; so the rule for baking bread differs from that of baking cake, which should be put into a moderate oven at first, to become equally heated through before rising. As bread requires a brisk heat, it is well to have the loaves small, the French bread loaves being well adapted to a hot oven. After the bread is baked, the loaves should be placed on end (covered) at the back of the table until they become cool."

BREAD AND YEAST.

Pare 5 good sized potatoes, cover with cold water and boil until they can be run through a colander. When cool, add about a pint of yeast and ½ cup of granulated sugar; stir all together and let stand over night. In the morning fill a pint jar, and set in a cool place for your next baking. With the rest we will proceed to make bread, which will make six good sized loaves.

First, be sure that your flour is warm; if

thoroughly dried twenty-four hours before using, it will make whiter bread and produce better results. Set the sponge very thin, and when ready to knead add as little flour as possible, only a sufficient quantity to prevent sticking to the board when thoroughly kneaded; then when light, mould in loaves and let rise again. When light, bake in a moderately heated oven, and do not let it stand in the oven after it is done. *Mrs. G. B. B.*

TO MAKE YEAST.

1 cupful of baker's yeast,
4 cupfuls of flour,
1 cupful sugar,
6 cupfuls boiling water,
2 large potatoes, boiled.

Mix the warm mashed potatoes and sugar together, then add the flour; next, add the six cupfuls of boiling water, poured on slowly; this cooks the flour a little; it will be of the consistency of batter. Let the mixture get almost cold, stirring it well, that the bottom may become cool also. It will spoil the yeast if the batter be too hot. When lukewarm, add the teacupful of yeast. Leave this mixture in the kitchen or in some warm place, perhaps on the kitchen table (do not place it too near the stove) for five or six hours, until it gets perfectly light. Do not touch it until it gets somewhat light; then stir it down two or three times during the six hours. This process makes it stronger. Keep it in a cool place until needed.

This yeast will last perpetually if a teacupful of

it be always kept, when making bread, to make new yeast at the next baking. Keep it in a stone jar, scalding the jar every time fresh yeast is made. In summer it is well to mix cornmeal with the yeast, and dry it in cakes in some shady, dry place, turning the cakes often, that they may become thoroughly dry. It requires about one and a half cakes (biscuit cutter) to make four medium sized loaves of bread. Crumb them, and let them soak in lukewarm water about a quarter or half an hour before using. *Mrs. Mary F. Henderson.*

YEAST.

Pour 3½ pints of cold water on 1 handful of hops; grate three large potatoes; boil the hops fifteen minutes; then mix together ½ cup of sugar, a large kitchen spoonful of flour, 1 tablespoonful of ginger and 1 of salt, a lump of alum the size of a hazelnut. After straining the water off the hops, pour it over the mixture and let it boil five minutes; stir all the time. When cool, add 1 pint of sponge, and let stand twenty-four hours, stirring it frequently; then jug, and cork tight. Put in a cool place. It will keep three weeks.

BREAD.

4 pints of good sour milk; let it come to a boil; pour it over 2 large tablespoonfuls of flour; let it stand till cool; then make a thin batter by adding flour and ½ teacupful of jug yeast; let stand till morning, then mix in flour enough to make it stiff; knead well; let it rise in the bowl until very light.

Mould into four loaves; let it rise again before baking. Bake in a quick oven three-quarters of an hour. *Mrs. W. R. S. Ayres, Ohio.*

NEW ENGLAND BROWN BREAD.

4 cups cornmeal, 2 cups graham flour (some prefer 1 cup graham and 1 cup wheat flour); 1 cup molasses; 1 quart sweet milk or cold water; salt; 1 teaspoonful soda. Bake two hours or steam three, then set in hot oven about thirty minutes.

Mrs. Barker.

WELL TESTED GRAHAM BREAD.

1 quart of white bread sponge,
1 pint warm water,
¼ teaspoonful soda,
1 teaspoonful of salt,
1 tablespoonful melted butter,
2 tablespoonfuls sugar.

Mix all these well, then add as much Graham flour as can be stirred in with a spoon; put in two small bread pans; they should be about half full, and rise until even full. Bake about three-quarters of an hour. *Mrs. J. J. C.*

BOSTON BROWN BREAD.

1 quart sweet milk,
1 egg,
1 cup molasses,
1 teaspoonful of salt,
3 cups corn meal,
2 cups of Graham flour.

Stir all these together very thoroughly, and put into three cans well buttered, (new tomato cans with tops taken off will answer); they should be about two-thirds full; then steam four hours and put in the oven for half an hour, then lay them on one side for a few minutes, when the loaves will slip out easily. *Mrs. J. J. C.*

BOSTON BROWN BREAD.

1 pint sweet milk,
1 cup molasses,
1¾ cups corn meal,
1¾ cups Graham flour,
½ teaspoonful soda,
½ teaspoonful salt.

Steam five hours, bake half hour. Serve hot.
Mrs. W. Gibson.

BROWN BREAD.

1 cup flour,
1 cup corn meal,
½ cup N. O. molasses,
1 teaspoonful salt,
1 teaspoonful soda, scant.

Thin this with cold water like buckwheat cakes; fill pan half full, cover tight, and steam two and a half hours, or until done. *Mrs R. A. J.*

BOSTON BROWN BREAD.

2 cups of corn meal,
1 cup of graham or rye flour,
⅔ of a cup of molasses,

3 cups of sour milk, (not too sour),
1 teaspoonful of salt,
3 even teaspoonfuls of soda dissolved in hot water. Beat well; steam three hours in a mould.

DR. PEPPER'S GLUTEN BREAD.

1 pint sweet milk,
1 egg,
A little salt,
3 teaspoonfuls of baking powder, mixed with part of the flour. Mix stiff with gluten flour; beat thoroughly, and bake an hour and a half.

CHATAUQUA BREAD.

Into a large mixing bowl put a pint of scalded milk, a pint of luke warm water and a teaspoonful of salt. Add flour until a good batter is formed, then beat thoroughly. Add a cake of yeast which has been dissolving in a little luke warm water, and after stirring well, continue to add flour until the dough is stiff enough to take out on the board. Knead, and add flour until the dough is spongy and will not stick to the bare board. Return to your mixing bowl and stand in a warm place until twice its size, which will usually be in about four hours, varying according to the season of the year. Mould into loaves, set to rise again, and when light, which will be in an hour, bake in a slow oven for an hour. Do not allow to brown for the first twenty minutes. Always use spring wheat flour for bread. The quantities given above will make four bar loaves. When it is desired to have the bread particularly delicate, use all milk. *Mrs. W. W. Crocker.*

MUFFINS.

¾ cup sugar,
3 cups sifted flour,
½ cup butter,
2 eggs beaten separately,
1 cup milk,
1 heaping tablespoonful baking powder.

Cream the butter and sugar, add the milk and beaten yolk of eggs, then the flour and baking powder, and the beaten whites of eggs. *Mrs. B. K.*

MARYLAND BISCUIT.

2 quarts unsifted flour,
1 large cup butter or lard,
1 teaspoonful salt.

Mix with sweet milk or water very stiff; then pound with some heavy weight one hour. Work into small cakes; pick top with fork; bake half an hour. *Miss Geddes.*

RUSK.

1 pint of new milk,
12 eggs,
1 pound sugar,
¼ pound butter,
3 or 4 spoonfuls good yeast,
Salt, and ½ nutmeg.

Mix in a batter and let stand over night. In the morning work up soft; when light roll them lightly and cut out; put in pans; let rise a few minutes. Best the day they are baked. *Miss Geddes.*

WASHINGTON ROLLS.

3 quarts of flour,
1 tablespoonful of salt,
2 tablespoonfuls of lard,
1 cup yeast set to rise over night or from morning until evening. Mould and bake.

C. J. B., Washington, D. C.

BAKING POWDER BISCUIT.

1 quart of flour; 3 teaspoonfuls of baking powder; sift all well together; a good big spoon of shortening. Mix in the flour, then make a soft dough with milk or water, milk is best; cut in small cakes and bake in a hot oven. *Mrs. G. B. B.*

SHORT BISCUIT.

1 quart unsifted flour,
1 cup of butter or lard,
Teaspoonful of salt,
Milk or water to moisten.

Work very well, or until it snaps. Roll out and cut, prick the top with fork, and bake in a well heated oven. *Miss Geddes.*

POTATO BISCUITS.

½ cup of sugar,
1 cup of potatoes, mashed,
¾ cup of shortening,
2 eggs,
1 cup of flour,
1 cup of yeast and a little salt.

Stir all together about half-past eleven, and let

rise. After dinner work into a stiff dough, and when light, roll out and put into pans and let them rise again before baking. *Mrs. Strawinski, York.*

GOOD FRIDAY (OR HOT CROSS) BUNS.

2 cups sweet milk,
1 cup yeast,
Flour to make a thick batter.

Set this as a sponge over night; in the morning add

1 cup sugar,
½ cup butter,
¼ nutmeg,
Salt, and flour enough to roll like biscuits.

Knead, well, and let rise five hours; roll half an inch thick, cut into cakes and lay in a buttered baking pan. When they have stood half an hour, make a deep cross upon each with a knife, and put immediately into the oven. Bake to light brown, then brush over with the white of an egg beaten stiff, with sugar. These are the famous "hot cross buns" of London. *C. Z. B., Washington, D. C.*

TEA-POP OVERS.

Take a pint of milk and water—half and half; a sifted cup of flour, common size. Beat quite light, not letting it stand. Grease the pans, having them hot for the batter. Bake in hot oven thirty minutes. These are to be eaten while hot. *J. B. G.*

POP-OVERS.

1 egg,
1 cup sifted flour,

1 cup milk,
A pinch of salt.

Pour into cups and bake in a moderate oven.

Mrs. M. K. W.

GEMS.

Beat 1 egg very light; mix with 1 cup sifted flour; a little more than 1 cup of sweet milk; a little salt. Drop in very hot gem pans and bake about twenty minutes. Have milk and egg very cold if you wish best results. *Mrs. Edward J. Gray.*

GEMS.

1 quart of flour,
3 teaspoonfuls of baking powder,
1 teaspoonful of salt,
1 tablespoonful of butter,
2 eggs beaten separately,
1 pint of milk. *Lizzie.*

BREAKFAST GEMS.

1 cup of sweet milk,
1 egg,
1½ cups of flour,
Butter the size of a walnut,
1 large teaspoonful baking powder,
1 teaspoonful salt.

Beat together thoroughly and bake in hot gem pans in a hot oven for twenty minutes.

M. W. H., Montgomery.

GLUTEN ROLLS.

3 cups sifted Gluten Health Flour,
3 teaspoonfuls baking powder,
½ teaspoonful salt,
1¾ cups sweet milk.

Bake in gem pans, in a hot oven, twenty minutes.

From Clifton Springs Sanitarium.

PARKER HOUSE ROLLS.

At noon take two quarts of flour and rub into them one large tablespoonful of lard and a little salt; at the same time scald one pint of milk and set it away to cool. At night mix into the milk a teacup of yeast (if you use a soft yeast cake, dissolve it in a teacup of warm water,) and two-thirds of a teacup of sugar, and mix into the flour to make a sponge. In the morning knead well and set to rise again; at noon roll out about half an inch thick and cut with your smallest biscuit cutter; put in pans about two inches apart and let it stand three hours to rise. In the evening give it a light bake in a moderately quick oven. *K. D. Borrows.*

TEA BISCUIT.

1 cup of sweet milk,
½ cup of yeast.

Mix this after breakfast, to raise after dinner.

Take ½ cup of butter and lard,
1 egg,
1 tablespoonful of sugar,
A little salt.

Then work it, not quite as stiff as bread. At half-

after three o'clock, make it into little biscuits. Let them set till they are raised, then bake in a moderate oven. *Mrs. H. M.*

JOKERS.

2 cups graham meal, 1 cup flour, a little salt, 2 eggs, well beaten, added after flour and milk are mixed to a batter thick as pound-cake. Bake in a quick oven. *Mrs. J. H. A.*

GRAHAM GEMS.

2 cups graham flour,
½ cup sugar,
⅔ cup milk,
Lump of butter size of an egg,
2 eggs,
2 teaspoonfuls baking powder, put in milk.

Bake for half an hour in moderate oven.

Mrs. L. L. Walton.

GRAHAM GEMS.

3 eggs,
1 pint of sweet milk,
1 large tablespoonful of butter, melted,
3 teaspoonfuls of baking powder,
Salt.

Beat the eggs separately. Graham flour enough to make them drop from the spoon.

Mrs. J. M. Young.

WHEAT MUFFINS.

3 eggs,
1 cup milk,
2 tablespoonfuls butter,

2 cups flour,
Pinch of salt,
4 teaspoonfuls sugar,
2 teaspoonfuls baking powder.

Mrs. R. A. Jaggard.

HOMINY MUFFINS.

2 cupfuls of boiled hominy; beat it smooth; stir in 3 cupfuls of sour milk, ½ cupful melted butter, 2 teaspoonfuls of salt, 2 tablespoonfuls of sugar; add three eggs, well beaten; 1 teaspoonful of soda dissolved in hot water; 2 cupfuls of flour. Bake quickly. *Mrs. J. H. A.*

MUFFINS.

2 eggs, whites and yolks beaten separately,
2 tablespoonfuls sugar,
1 cup (not quite full) sweet cream,
1 tablespoonful melted butter,
2 cups (not quite full) flour,
3 teaspoonfuls baking powder.

Bake in rings. *Mrs. Ardell.*

WHOLE WHEAT FLOUR MUFFINS.

Into 1 very scant pint of whole wheat flour, mix a little salt and 2 heaping teaspoonfuls of baking powder, and if you like them sweet, 1 tablespoonful of sugar. After this is thoroughly mixed, break over it one egg and sprinkle over all 2 tablespoonfuls of melted butter, and then add ½ pint of sweet milk; stir only enough to mix—if you beat them

they will be tough. Drop into buttered muffin pans and bake half an hour. This makes one dozen muffins. *K. D. Borrows.*

COTLAGE ROLLS.

1 pint sweet milk,
Lump of butter size of walnut,
1 soft yeast cake, put in without dissolving,
1 egg,
1 tablespoonful of sugar,
1 teaspoonful of salt,
Flour enough to mix just right—over one quart. Boil the milk and let stand until it is lukewarm, then add all the ingredients—flour last. Knead for five minutes, dampen the top of the dough, cover with a towel and put it in a warm place and let it rise over night or for four or five hours. Roll out about an inch thick and cut with a cutter; dampen the top and turn half over; put them into the pan, wet the top of the rolls with milk and stand them aside about an hour and a half to rise. Wet them again with milk and bake them about half an hour in a moderately hot oven. When baked wrap them for a few minutes in a towel.

K. D. Borrows.

MUFFINS.

½ cup of sugar,
Butter size of an egg,
1 cup of sweet milk,
2 eggs,
3 teaspoonfuls of baking powder,
Flour to thicken like cake.
Bake in deep patty tins in a quick oven.

MUFFINS.

For 20 muffins:
2 cups of flour,
2 eggs,
2 spoonfuls of white sugar,
2 tablespoonfuls of butter,
2 teaspoonfuls baking powder,
½ to 1 cup of milk.
Bake twenty-five minutes.

SALLY LUNN.

2 eggs,
1 tablespoonful sugar,
2 tablespoonfuls of butter,
2 cups sweet milk,
1 quart flour,
1 teaspoonful soda,
2 teaspoonfuls cream tartar.

Beat eggs, sugar and butter well together, and bake three-quarters of an hour. *Mrs. J. J. C.*

SALLY LUNN.

Warm 1 quart new milk with ¼ pound butter and 1 tablespoonful of sugar; beat 3 eggs and put in, with a little salt and flour enough to make a dough a little stiffer than pound-cake. Add a teacupful of yeast; let rise eight hours and bake in quick oven. *J. H. Corson, Fredericksburg, Va.*

SALLY LUNN.

3 eggs,
1 cup of milk,

Butter size of an egg,
3 cups of sifted flour,
3 teaspoonfuls of baking powder.
Bake three-quarters of an hour.

LIGHT CAKE.

2 eggs,
1½ cups sugar,
¾ cup lard or butter,
1 cup mashed potatoes,
½ cup milk,
½ cup potato water,
1 cake yeast. *Mrs. H. M.*

QUEEN ESTHER TOAST.

Slice bread, cut off the crust and lay on a plate; pour over as much milk as they will absorb. Beat 4 eggs light, pour over bread when all the milk is absorbed. Fry them a delicate brown in butter. You can eat this as an omelet. For a desert, sprinkle cinnamon over them, and make a rich syrup of sugar and water and pour over them.

S. A. R.

CORN BREADS.

"Not all on books their criticism waste;
The gems of a dish some justly taste,
And eat their way to fame."

SOUTHERN BATTER BREAD.

2 eggs, beaten lightly,
1 pint of sour milk;
then add sufficient corn meal to make a batter the consistency of griddle cakes,
1 scant teaspoonful of soda,
1 tablespoonful of lard (melted),
1 teaspoonful of salt.

It is a good plan to melt the lard in the skillet in which the bread is to be baked, so that when the batter is poured in, the skillet will be well greased. The skillet should be hot before the batter is poured into it, and then placed in a hot oven and baked until of a light brown color, and then emptied on a plate as you would a cake. (No sweetening of any kind in this bread.) *Mrs. S. Edwards, Vallamont.*

CORN BREAD.

2 cups corn meal,
½ cup flour,
2 cups cold water,
1 egg,
1 teaspoonful salt,

1 teaspoonful baking powder;
or, 1 teaspoonful soda,
2 teaspoonfuls cream of tartar.

Beat the egg with the water; salt with corn meal; baking powder, or soda and cream of tartar, with flour. When mixed quite thin, bake one-half an hour. *Miss Geddes.*

CORN BREAD.

1 cup corn meal,
1 cup flour,
1 cup buttermilk,
2 eggs,
½ cup sugar,
½ cup lard,
1 teaspoonful soda. *Mrs. W. W. Hart.*

CORN BREAD.

1 quart sour milk,
1 even teaspoonful of soda,
2 eggs, beaten separately.

Butter or lard the size of a large hen's egg; salt; white corn meal to thicken, not very stiff.

HEPBURN HOUSE CORN BREAD.

1 cup butter,
¾ cup white sugar,
2 cups sweet milk,
5 eggs,
2½ cups meal,
2½ cups flour,
3 teaspoonfuls baking powder,
1 teaspoonful salt. *Mrs. W. W. Crocker.*

CORN BREAD.

2 cups buttermilk,
Butter the size of a walnut,
1 tablespoonful sugar,
Pinch of salt,
3 cups Indian meal,
1 cup wheat flour,
1 teaspoonful soda,
2 eggs. *Mrs. W. C. G.*

CORN MUFFINS.

1 quart flour,
1 cup corn meal,
3 teaspoonfuls baking powder,
1 cup butter,
1 cup sugar,
3 eggs beaten separately,
1 pint milk. *Mrs. W. C. G.*

WHITE CORN MEAL CAKE.

1 cup white corn meal.
2 cups flour,
3 tablespoonfuls butter,
2 eggs,
3 even tablespoonfuls baking powder,
1 pint milk.
Beat all together; bake half hour.

Mrs. Huber.

CORN CAKE.

1 tablespoonful of lard,
1 tablespoonful of butter,

1 tablespoonful of sugar,
A little salt.
1½ cups of sweet milk,
1½ cups of wheat flour,
1 cup of corn meal,
Yolks of 2 eggs,
2 teaspoonfuls of baking powder.

Bake one-half hour. *Mrs. James E. Wilkinson.*

CORN MEAL GEMS.

1 cup of corn meal,
1 cup of flour,
½ cup of sugar,
1 tablespoonful of butter,
2 teaspoonfuls of baking powder,
½ teaspoonful of salt,
1 egg.

Mix all well together and make stiff enough to drop off the spoon, with milk and water. Bake in gem pans one-half hour. *Mrs. Shoemaker.*

CORN MEAL MUFFINS.

½ cup of butter,
½ cup of sugar,
3 eggs,
1 cup of milk,
2 cups of flour,
1 cup of corn meal,
3 teaspoonfuls baking powder.

This will make 22 muffins. *Mrs. H. L. Hart.*

CORN MUFFINS.

2 eggs,
1 cup of sweet milk,
½ cup of shortening,
½ cup corn meal,
2 cups of flour,
1 tablespoonful of sugar,
2 large teaspoonfuls of baking powder.

Bake in a quick oven half an hour.

Miss E. L. P.

CORN MUFFINS.

1 cup meal,
2 teaspoonfuls granulated sugar,
1 teaspoonful salt,
1 cup boiling water.

Then add butter the size of a walnut,
¼ cup sweet milk,
1 egg beaten separately.

Add the well beaten egg to the mixture, then ½ small teaspoonful soda dissolved in hot water. Put in buttered gem pans and bake twenty minutes. This will make twelve.

Mrs. W. Menges, Montgomery.

PONE.

2 tablespoonfuls of melted lard,
3 tablespoonfuls of brown sugar,
1 teaspoonful of cinnamon,
1 teaspoonful of soda,
1 teaspoonful of cream tartar,
1 cup of sour milk,

3 eggs,
Equal parts of corn meal and flour.
Slow oven. *Mrs. L. L. Walton.*

CORN PONE.

1 cup of sweet milk,
1 cup of corn meal,
1½ cup of wheat flour,
2 eggs,
2 tablespoonfuls sugar,
3 teaspoonfuls baking powder.
Always reliable. *Miss H. Sloan.*

WAFFLES, FRITTERS AND GRIDDLE CAKES.

"Now all young men who wish a happy life,
Take a woman who can cook well for your wife."

WAFFLES.

1 quart sour milk, or buttermilk, with a cup of sweet milk, piece of butter size of a walnut, melted in sweet milk; 1 heaping teaspoonful of soda, 4 eggs, beaten separately; an even sifter full of flour, or as much as would make a soft batter, and a teaspoonful of salt. Leave out whites of eggs until last, stirring in slowly. *Mrs. W. A. Schreyer, Milton.*

WAFFLES.

3 eggs,
1 pint milk,
1 tablespoonful butter,
1 teaspoonful baking powder,
Flour enough to make a thin dough.

Cheap and good.

WAFFLES.

1 quart sour milk,
3 eggs,
1 teaspoonful salt,
1 teaspoonful soda,
2 tablespoonfuls melted butter.

Beat whites of eggs; add last. *Mrs. M. E. W.*

WAFFLES.

1 quart warm sweet milk,
4 eggs,
A piece of butter the size of an egg,
1 teaspoonful of salt,
1 teacupful of yeast or 1 yeast cake,
Flour enough to make a stiff batter.

Let it stand three hours or until light.

Mrs. M. K. W.

FRIED MUSH FOR BREAKFAST.

Night before, stir into 2 quarts boiling water a little salt and 1 pound farina; boil for ten minutes, and set in a shallow dish aside to cool. Next morning cut into slices and fry in hot lard a delicate brown. *Mrs. Woods.*

HOMINY, OR GRIT'S CROQUETTES.

1 measure of fine hominy to 5 measures of cold water; add salt to taste; put on stove and let come to a boil, slowly; let boil until the consistency of mush; turn out on platter (a deep one); cut out when cold into nice sizes or lengths; dip into egg, then into bread crumbs. Fry in boiling fat, and serve hot with sprigs of parsley.

Mrs. F. W. Crider, Bellefonte.

FRITTER BATTER.

1 pint of milk,
3 or 4 eggs,
1 heaping teaspoonful baking powder,
Pinch of salt.
Add beaten whites last. *Mrs. M. E. W.*

BANANA FRITTERS.

Mash 3 or 4 bananas to a cream; add 1 egg, 1 cup of flour, 1 teaspoonful of baking powder, a pinch of salt, and 1 gill of sweet milk.

Beat until thoroughly mixed; bake like doughnuts. Do not make them large. Sprinkle with pulverized sugar and serve with lemon juice.

Mrs. Brice.

BATTER FOR FRITTERS.

1 pint sweet milk,
2 eggs,
½ teaspoonful soda,
Salt to taste,
Scald the flour.

Mrs. H. M.

APPLE OR PEACH FRITTERS.

1 egg,
1 cup of sweet milk,
1 tablespoonful of butter,
1 teaspoonful of baking powder.
Slice the fruit.

Mix trifle stiffer than for griddle cakes.

SAUCE FOR FRITTERS.

1 cup hot water,
½ cup of sugar,
Butter size of walnut,
1 tablespoonful of flour,
1 teaspoonful of lemon juice or sherry.
Salt and nutmeg to taste.

Mrs. J. A. Beeber.

APPLE FRITTERS.

Make a batter of flour, salt, sweet milk, several eggs—whites beaten light. Slice a good quantity of apples thin, stir into batter and cook in boiling lard.

CORN CAKES.

Mix with one pint corn meal a pint of sour milk, one well beaten egg, soda to neutralize the acid of the milk, and a teaspoonful of salt. Bake on a griddle, first on one side and then on the other.

RICE GRIDDLE CAKES.

Boil rice the day before. Soak over night 1 pint cold boiled rice in 1 pint sweet milk. In the morning sift 2 tablespoonfuls baking powder into 1 pint flour; stir into the rice, also, ½ teaspoonful salt, 1 or 2 tablespoonfuls sweet cream and 2 well beaten eggs; enough sweet milk to make a light batter.

BUCKWHEAT CAKES.

TO BE MIXED IN THE EVENING.

1 quart of buttermilk, A handful of salt.
1 pint of warm water, ½ cup of hop yeast.

Stir into this enough buckwheat flour to make it ready for baking, and allow the mixture to stand in the pantry till morning. Before baking, take 1 even teaspoonful of soda, with just enough hot water to dissolve it, and add to the batter.

Mrs. W. W. Achenbach.

RAISED BUCKWHEAT CAKES.

Take a small crock, or large earthen pitcher, put into it a quart of warm water, or half water and milk, one heaping teaspoonful of salt; then stir in as much buckwheat flour as will thicken it to a rather stiff batter; last, add ½ cup of yeast; make it smooth, cover it up warm to rise over night; in

the morning add a small, level teaspoonful of soda, dissolved in a little warm water; this will remove any sour taste, if any, and increase the lightness.

Not a few object to eating buckwheat, as its tendency is to thicken the blood, and also to produce constipation. This can be remedied by making the batter ⅓ corn meal and ⅔ buckwheat, which makes the cakes equally as good. Many prefer them in this way. *Mrs. F. L. Gillette.*

BUCKWHEAT CAKES.

½ pint of buckwheat flour,
¼ pint of corn meal,
¼ pint of wheat flour,
A little salt,
2 eggs beaten very light,
1 quart of new milk (made a little warm and mixed with the eggs before the flour is put in); 1 tablespoonful of butter or lard; 2 tablespoonfuls of yeast. Set it to rise at night for the morning. If in the least sour, stir in before baking just enough soda (dissolved in hot water) to correct the acidity.

A very nice, but more expensive recipe.

Mrs. F. L. Gillette.

BUCKWHEAT CAKES WITHOUT YEAST.

2 cups of buckwheat flour, 1 of wheat flour, a little salt, three teaspoonfuls of baking powder. Mix thoroughly and add about equal parts of milk and water until the batter is of the right consistency; then stir until free from lumps. If they do not brown well, add a little molasses.

Mrs. F. L. Gillette.

PIES.

"E'en though my edge be not too nicely set,
Yet I another's appetite may whet."

PIE CRUST.

4 cups flour,
1 teaspoonful salt,
1 ½ cups lard,
1 cup ice water.

This makes three covered pies. *Mrs. M. E. W.*

HALF PUFF PASTE.

1 pound of flour sifted into a bowl,
¼ pound of lard cut into the flour,
Pinch of salt.

Mix to a dough with cold water, flour your pastry board, turn out the paste, roll out ½ inch thick, sprinkle lightly with flour and roll again. Lay on it ½ pound of butter, fold crust over it, roll out as before, dust lightly with flour, fold and roll again; repeat this once more, set aside for one-half hour, give it another roll, and it is ready for use.

Mrs. L. W., Montgomery.

LEMON PIE.

2 cups of boiling water, 2 tablespoonfuls corn starch, dissolved in a little water; boil until thick; add the juice and rind of 2 lemons, 2 cups of sugar,

yolks of 2 eggs, butter size of a walnut. Beat the whites with pulverized sugar and put on the top of the pie when done. Brown in oven. *Mrs. Huber.*

LEMON PIE WITH TWO CRUSTS.

3 lemons grated, with juice,
1½ cup sugar,
¾ cup table syrup (Maple syrup the best),
6 slightly rounded teaspoonfuls flour,
3 eggs,
6 tablespoonfuls sweet cream or milk,
Little melted butter.

Will make two pies.

From Mrs. A. L. Ransom's Book.

LEMON PIE.

2 tablespoonfuls cornstarch,
1 quart water,
3 cups sugar,
3 lemons,
6 eggs.

Makes three pies. *Mrs. W. W. Hart.*

LEMON PIE.

Use 2 tablespoonfuls of cornstarch or flour, dissolved in cold water; stir this into a pint of boiling water; let it come to a boil; pour over 1 cup of sugar, lump of butter size of an egg, 1 lemon, grated, and 1 egg, when cool. Use 2 crusts. This makes two small pies. *E. V. M.*

LEMON CUSTARD PIE.

2 lemons,
1 cup of sugar,
½ cup of butter,
4 eggs,
1 pint of milk,
1 tablespoonful of flour.

Beat eggs separately; mix butter, sugar, yolks, then flour and lemon. Mix whites of eggs; milk next, which should be heated milk—just warm.

Mrs. J. C. S.

LEMON CUSTARD PIE.

1 lemon,
1 egg,
1 cup of water,
1 cup of sugar,
1 tablespoonful of flour.
1 tablespoonful of butter.

Boil and cool; put in crust and bake. This makes one pie.

Mrs. W. C. G.

LEMON PIE.

1 lemon, grated,
2 cups of sugar,
Yolks of 3 eggs.
2 tablespoonfuls of flour.
1 teacupful of cold water.

Beat whites of eggs to a froth; sweeten to taste; spread over pie after it is baked. Put in oven and brown.

Mrs. W. Menges, Montgomery.

LEMON PIE.

Juice and grated peel of 1 lemon,
3 eggs,
1 tablespoonful butter,
¾ cup white sugar.

Bake in open shell of paste.

Mrs. F. J. Burrows.

ORANGE PIE.

3 eggs,
¾ cup white sugar,
2 tablespoonfuls butter,
1 orange (juice and grated rind),
½ a lemon (juice and grated peel).
Nutmeg to taste. *Mrs. F. J. Burrows.*

ORANGE CREAM PIE.

Beat thoroughly the yolks of 2 eggs with ½ cup of sugar; add 1 heaping tablespoonful of flour, 1 even tablespoonful of corn starch, and a little salt dissolved in milk. Pour into 1 pint of boiling milk and let cook about three minutes; flavor with extract of orange, and pour into a baked crust. Beat the whites to a stiff froth, add ½ cup of sugar, flavor with extract orange, spread on top, put in oven and let slightly brown. *Mrs. J. H. A.*

CREAM PIE.

4 tablespoonfuls of sugar,
1 tablespoonful of butter,
1 tablespoonful of cinnamon,
1 egg,
1 tablespoonful of flour,
Milk enough to fill the pie plate.
Mrs. J. Reading.

CREAM PIE.

1 pint of new milk, 1 cup of white sugar,
½ cup of cornstarch, 3 eggs. *Mrs. W. C. G.*

CREAM CUSTARD PIE.

1 quart milk, ½ cup of flour,
1 cup of sugar, 3 or 4 eggs.

Beat the yolks, flour and sugar together, add the milk, boil until it thickens. Beat the whites to a stiff froth, add sugar enough to sweeten, vanilla to taste. Bake the shells first. *A. H.*

SWEET POTATO PIE.

1 large potato boiled until nearly done for table use, peeled and grated; 1 egg well beaten; nutmeg and sugar to taste; sweet milk sufficient to fill the crust. *K. E. Nutt.*

PUMPKIN PIE.

Stew and mash the pumpkin; add, while still hot, a piece of butter the size of a hickorynut, 4 tablespoonfuls of N. O. molasses, 1 cup of sugar, dredge a little flour, ⅔ of a cup of whisky, cinnamon to taste, 1 pint of cream, 5 eggs, beaten separately.

This makes two pies. *Mrs. Garret Tinsman.*

PUMPKIN PIE.

Steam the pumpkin until thoroughly done, and press through a colander. To 1 quart of steamed pumpkin add 3 eggs and 1 pint of milk, butter the size of an egg, sugar, cinnamon and whisky to taste.

This makes two medium sized pies. *Mrs. Huber.*

PUMPKIN PIE.

1 cup stewed pumpkin, ¼ teaspoonful ginger,
1 pint milk, ¼ teaspoonful nutmeg,
2 eggs, 1 tablespoonful brandy.
½ cup sugar,

Beat eggs separately; add whites last.

Mrs. A. A. D.

PEACH CUSTARD PIE.

Use one crust. Peel peaches and halve them; turn hollow side upward; sweeten; 1 egg, a pinch of salt, 1 tablespoonful sugar; add milk enough to cover peaches. Bake; eat partly cool. Canned peaches can also be used. *C. V. M.*

RAISIN PIE.

2 cups raisins.
4 cups water,
½ cup vinegar,
2 cups currants,
3 cups sugar,
Butter size of a walnut,
6 teaspoonfuls cornstarch,
2 teaspoonfuls cinnamon,
½ teaspoonful cloves, — nutmeg.

Put water, currants and raisins on stove together; bring to boil; add sugar, vinegar, corn starch mixed smooth, &c., &c. *Mrs. L. McDowell.*

BUTTERMILK PIE.

1 cup buttermilk,
½ cup sugar,
1 egg,
1 tablespoonful flour,
1 tablespoonful butter,
A little nutmeg.

This makes one pie. *Mrs. J. S. T.*

APPLE TARTS.

Stew 8 tart apples as for sauce; sweeten and add cinnamon and a tablespoonful of butter, while hot; when cold, add ½ cup of bread crumbs, and yolks of 4 eggs, well beaten, with a cup of sweet milk.

Bake with an under crust. When done, beat the whites of the eggs and 4 large spoonfuls of white sugar stiff; pour over the pies and brown in oven.

E. V. M.

CAKE AND CRUMB PIE.

CAKE PART.

¾ cup sugar,
1 egg,
½ cup butter, scant,
½ cup milk,
1½ cup flour,
1½ teaspoonful baking powder.

CRUMB PART.

¾ cup sugar, ½ cup butter, 2 cups flour.

Spread the cake over 2 pie pans and sprinkle the crumbs over this. Bake in a moderate oven.

Mrs. Huber.

CRUMB PIE.

3 cups of flour,
1 cup of molasses,
1 cup of brown sugar,
A little nutmeg.
1 cup of butter,
1 cup of water,
1 teaspoonful baking soda,

Mrs. J. S. T.

GERMAN PUFFS.

3 cups flour,
3 cups milk,
1 teaspoonful salt.
3 eggs beaten very light,
3 teaspoonfuls melted butter.

Pour in nine buttered cups of same size as that used for measuring, and bake to a fine brown. Eat as soon as done, with sauce. *Mrs. F. J. Burrows.*

APPLE DUMPLINGS.

2 eggs; ¾ teacup sweet milk, with 2 spoonfuls of sweet cream, (the cream is not necessary); 3 spoonfuls of molasses; butter the size of a walnut; a small handful of sugar; a little salt. *Mrs. H. M.*

BAKED APPLE DUMPLINGS.

Pare, quarter and core the apples; put 1 tablespoonful of baking powder in 1 quart of flour; 1 teacupful of butter; mix with milk rather stiff; roll and cut in squares, covering the apples. Fill your pan nearly half full of water, put in a cupful of sugar and a lump of butter, set it on top of the stove and let it come to a boil, then put in the dumplings. Bake in a brisk oven.

STRAWBERRY SHORT CAKE.

½ cup of butter, 3 eggs,
1 cup of sugar, 3 teaspoonfuls baking
1 cup of milk, 1 quart flour, [powder,
Juice of half a lemon.

Beat the butter and sugar to a cream. Add the lemon juice, eggs well beaten, and finally the flour, mixed with the baking powder. Bake in pans in a moderate oven for twenty minutes. Hull and mash 3 pints of strawberries and mix them with a cupful of sugar. Spread the berries and sugar on two of the cakes, and over the fruit spread whipped cream, just before the cake is to go to the table. Put the remaining strawberries and sugar over each. Cover with whipped cream.

This is Miss Parloe's way of making strawberry short cake.

PUDDINGS AND DESSERTS.

"Where pleasures to the eye and palate meet,
His work is done, his dishes are complete."

BOILING PUDDINGS.

In boiling puddings, have plenty of water in the pot, boiling when the pudding goes in, and do not let it stop. Have a teakettle of boiling water at hand to add to as it evaporates. The pudding should be frequently turned. When it is done, dip in a pan of cold water to prevent its adhering to the cloth. In using pudding moulds, grease well with butter; tie lid on closely, and set in a pot with very little water, and add more as it is needed.

ENGLISH PLUM PUDDING.

1 pound bread crumbs,
½ pound suet,
1 pound seeded raisins,
1 pound currants,
½ pound granulated sugar,
1 pint boiling milk poured over the bread,
6 eggs beaten separately,
1 teaspoonful cinnamon,
1 teaspoonful mace.

Put in either two or three bags, and boil three hours. This will keep for weeks, heating it when wanted. *Mrs. H. C. McKeever, Phil'a.*

MRS. KENNEDY'S BOILED PUDDING.

1 breakfast cup minced suet,
1 cup raisins and currants,
1 cup molasses, 3 eggs beaten light,
1 cup brown sugar, 1 teaspoonful salt,
3½ cups flour, sifted, 1 teaspoonful cloves,
1 cup milk, 1 teaspoonful allspice,
1 teaspoonful cinnamon.

Make thick enough to stir stiffly with a wooden spoon. Boil or steam for three hours. To be eaten with hot sauce or cream. *Mrs. M. K. W.*

SUET PUDDING.

1 cup suet chopped fine,
1 cup N. O. molasses,
1 cup brown sugar,
1 cup sweet milk,
1 cup raisins,
2 eggs,
½ teaspoonful soda,
Flour to thicken like cake batter.

Steam three hours in a pudding form.

Mrs. G. W. Croll.

SUET PUDDING.

1 cup suet chopped fine, 1 cup currants,
½ cup molasses, ½ cup citron,
½ cup sweet milk, 1¾ cups flour,
1 cup raisins, ½ teaspoonful salt,
½ small teaspoonful soda mixed well in the molasses.

Shred and chop the suet fine, then flour it; add

the currants and citron, floured, then the washed and seeded raisins chopped and floured, then the milk and salt, then the soda and molasses; last the flour, making a stiff batter. Put into a mould and steam three hours, or it may be boiled. Serve while hot, with hard and foamy sauces. *Mrs. O. N. M.*

SUET PUDDING.

1 teacup of molasses,
1 cup butter or suet,
1 cup sweet milk,
2 cups raisins,
3 cups flour,
1 teaspoonful ginger,
1 teaspoonful cinnamon,
½ teaspoonful allspice,
½ teaspoonful nutmeg,
1 teaspoonful soda.

Steam until done.

SUET SAUCE.

1 egg, 1 cup sugar, ½ cup butter.

Stir together until perfectly smooth. Just before using put in 2 tablespoonfuls of boiling water. Flavor with vanilla or to suit the taste.

Mrs. R. A Jaggard.

CHRISTMAS PUDDING.

8 oz. stoned raisins,
1 lb. currants,
8 oz. sultanas,
1 lb. beef suet,
4 oz. powdered sugar,
1 lb. bread crumbs,
4 oz. flour,
4 oz. citron,
Rind of 1 lemon, grated,
24 almonds, blanched and chopped,
8 well beaten eggs,
3 gills brandy.

Mix and let stand over night. Add 1 gill milk.

In the morning flour a cloth, pour in your mixture, boil slowly three hours. Serve with sauce.

Mrs. W. C. G.

FRUIT PUDDING.

½ cup milk,
½ cup molasses,
1 cup chopped suet,
½ teaspoonful salt,
½ teaspoonful soda,
1¾ cups flour,
1 cup raisins,
⅛ pound citron,
1 cup currants.

Flour the suet and fruit. Mix soda with molasses until white. Steam or boil in a form three hours. Hard sauce and foaming sauce may be eaten with this. Very good.

Mrs. E. V. M.

FRUIT PUDDING.

1 cup suet,
1 quart bread crumbs,
2 cups milk,
2 cups currants,
2 cups seedless raisins,
1 cup molasses,
3 eggs,
3 cups flour,
1 teaspoonful cinnamon,
½ teaspoonful cloves,
1 cup citron,
1 teaspoonful grated orange peel,

Boil two hours in a mould. To be eaten with hard sauce.

A. A. D.

FRUIT PUDDING.

2 cups of chopped bread,
½ cup of chopped suet,
½ cup of molasses,
1 egg,
1 cup of raisins,

1 cup of sweet milk with half a teaspoonful of soda dissolved in it; ½ teaspoonful of cloves, nutmeg;

1 teaspoonful of cinnamon, salt. Steam two hours in a mould.

SAUCE.

1 cup of butter, 2 cups of sugar; beat very light, then add ½ pint of sherry wine. Let simmer slowly.

MRS. O'TOOLE'S PUDDING.

1 quart of bread crumbs,
1 cup of molasses, } mixed together,
1 teaspoonful of soda, }
⅔ of a cup of milk,
1 cup of chopped raisins, floured,
1 teaspoonful of cloves,
1 teaspoonful of cinnamon,
1 teaspoonful of nutmeg,
Butter the size of an egg,
1 egg,
1 cup of flour last of all—not too stiff.

Steam three hours. *C. H. S.*

BEACON STREET SAUCE.

1 cup of butter, } creamed together,
2 cups of sugar, }
1 cup of clabber, } stirred together,
⅔ teaspoonful of soda, }

Then beat in the butter and sugar, creamed; 1 teaspoonful of vanilla. Just before serving, add 2 tablespoonfuls of boiling water and do not stir.

C. H. S.

BLACK PUDDING.

1 cup molasses, ¼ cup sugar,
¼ cup butter, 1½ cups flour,
¼ cup sweet milk, 3 eggs,
½ teaspoonful soda in a little hot water,
½ teaspoonful cloves, ½ teaspoonful cinnamon.
Steam one hour. *Mrs. J. S. T.*

BLACK PUDDING.

1½ cups graham flour, ½ cup of hot water,
1 cup molasses, 1 egg,
1 cup sweet milk, 1 teaspoonful cinnamon,
1 cup raisins, 1 teaspoonful cloves,
Nutmeg.
Steam four hours.

BREAD PUDDING.

To 4 well beaten eggs add 1 quart of new milk, with ½ cup of granulated sugar, and spice or flavoring to taste. Pour this in a rather flat pudding dish, and spread thin slices of stale bread with butter and lay on top, with a slight sprinkling of salt, which improves it very much. Bake one-half hour in a hot oven. *Mrs. B. C. Rothrock.*

BREAD PUDDING.

Beat 3 eggs into 1 quart of sweet milk; flavor and sweeten to taste. Cut the bread into slices and spread them with butter and peach preserves, or sugar. Then lay the bread on top of the milk, merely covering it so as to form a crust, and bake in a moderate oven *Mrs. Maxwell, Kansas.*

BREAD PUDDING.

1 pint fine bread crumbs, Yolks 4 eggs, well beaten,
1 quart of milk, Grated rind of a lemon,
1 cup of sugar, Butter size of an egg.

Do not let it bake until watery. Whip the whites of the eggs, with one cup sugar, to a stiff froth; add to this the juice of a lemon; spread over the pudding a layer of jelly; spread the whites of the eggs over this, put in the oven and brown.

BREAD PUDDING.

3 eggs, 1½ pints of milk,
1 cup of sugar, 1 good sized roll, vanilla.

Separate the eggs, beating the yolks with a little more than half the sugar, with the milk; crumble the roll finely, stir it into the yolks and milk, and flavor with vanilla. Bake this twenty minutes. Beat the whites as for icing; use the rest of the sugar and a little vanilla. When the first part is baked, spread the whites over it and return to the oven until nicely browned.

IMPERIAL PUDDING.

There will be needed ½ cup of rice, a generous pint of milk, a cup of sugar, 4 tablespoonfuls of wine or the rind and juice of 2 oranges. Cook the grated rind with the rice and milk, and add the juice to the cooked mixture; ½ teaspoonful of salt, 2 quarts and 1 pint of whipped cream, and ½ box of gelatine soaked for two hours in ½ cup of cold water. Wash the rice and put it on to boil in 1

quart of cold water, and when it begins to boil, pour off all the water; add the pint of milk and put into the double boiler, and after an hour's cooking, add the gelatine, sugar, salt and the orange juice. Place in a basin of ice water and stir until cold, then add the whipped cream, stirring well. Pour into moulds and set away to harden—about one hour will be required. When you are ready to serve the pudding dip the mould into warm water to loosen the pudding from the sides; turn out upon a large flat dish and heap strawberry sauce around it, or serve plain.

Mrs. W. V. Emery.

QUEEN OF PUDDINGS.

1 pint of flaked bread, 1 quart of milk, yolks of 5 eggs, beaten very light with ¾ of a cup of sugar; lump of butter the size of a walnut; grated rind of 1 lemon. Mix all together, set in the oven and bake twenty minutes. Take from the oven, cover with currant jelly, the beaten whites of the eggs, ½ cup of sugar, and the juice of the lemon. Brown in the oven.

C.

OMELET PUDDING.

2 oz. of flour, 2 oz. of butter,
2 oz. of sugar, 6 eggs.

Boil 1 pint of milk; when boiling, stir in the flour and sugar, made smooth with a little milk. Let boil five minutes, then remove from fire and stir in the butter and yolks of eggs. Lastly, add the whites, well beaten. Put in buttered dish and bake one-half hour. Eat with wine dressing.

Mrs. G. T.

GRAHAM PUDDING.

1½ cups graham flour,
1 cup milk,
½ cup molasses,
1 cup chopped raisins,
1 teaspoonful soda,
½ teaspoonful salt,

Sift the flour in order to make it light, but return the bran to the flour. Dissolve the soda in one tablespoonful of the milk, and add the remainder of the milk, the molasses and salt. Pour the mixture on the graham and beat well; add the raisins and pour the pudding into a buttered pail or mould. Steam two or three hours. *Miss H. Sloan.*

BAKED HUCKLEBERRY PUDDING.

1 qt. of huckleberries,
½ lb. of brown sugar,
3½ cups of flour,
2 eggs,
3 ounces of butter,
½ teaspoonful of soda,
½ cup of sweet milk.
Spice to taste.

Mrs. J. S. T.

HUCKLEBERRY PUDDING.

1 cup of sweet milk,
1 cup of molasses,
½ teaspoonful of soda,
3½ cups of flour.

Steam two hours. *Mrs. G. C.*

HUCKLEBERRY PUDDING.

1 cup sugar,
1½ cups flour,
½ cup butter,
2 eggs,
2 teaspoonfuls baking powder,
Pinch of salt,

Enough milk to make a rather stiff batter, 1 pint huckleberries stirred in—the last thing. Bake in a moderate oven.

SAUCE.

2 cups water, boiling; 2 teaspoonfuls cornstarch or sifted flour, yolk of 1 egg, ½ cup huckleberries for flavoring. Mix the cornstarch with a little cold water and stir into the boiling water; add a pinch of salt and sweeten to taste. A little lemon juice improves the flavor. *Mrs. M. K. W.*

WHORTLEBERRY PUDDING.

1 quart flour, 6 eggs, 1½ pounds brown sugar, ¼ pound or little more of butter, 3 teaspoonfuls of spices (cinnamon and cloves), 1 teaspoonful of soda dissolved in a little milk. Beat them well and add 2 quarts of whortleberries. Bake in buttered dish. Serve with wine sauce.

BLUE BERRY PUDDING.

1½ pt. of berries; 1 cup of bread crumbs, soaked in 1 cup of milk one hour; sugar and nutmeg to taste. Mix and bake one hour.

SAUCE FOR BERRY PUDDING.

2 good tablespoonfuls of butter,
½ cup of granulated sugar,
2 eggs beaten separately.

Cream the butter and sugar, add a wine glass of sherry. Just before serving, add ¾ of a cup of boiling water. *Mrs. J. C.*

WHORTLEBERRY PUDDING.

4 eggs,
2 cups of sugar,
4 cups of flour,
1 cup of butter,
1 cup of sweet milk,

2 teaspoonfuls of baking powder,
1 quart berries, put in lastly, well floured.

Mrs. W. A. Schreyer, Milton.

BERRY PUDDING.

1 cup sugar, 2 eggs, 2 tablespoonfuls melted butter, 1 cup milk, 4 cups flour, 4 teaspoonfuls baking powder, and 1 teaspoonful salt. Stir fruit to suit the taste into the batter, then pour it into a buttered pan and steam one and one-half hours. Serve with a sauce made with 2 tablespoonfuls of butter, 1 cup of sugar and 2 tablespoonfuls of cornstarch, stirred with a little cold water. Add boiling water and cook the sauce until it creams. Flavor to taste. Half the quantity can be used. *Mrs. E. V. M.*

STEAMED BERRY PUDDING.

1 pint of flour, a little salt, 1 teaspoonful of baking powder, milk to make a thick batter. Butter cups and put 1 tablespoonful of batter in each cup, then berries, then batter. Steam about an hour. Eat with maple sauce.

COCOANUT PUDDING.

1 pint of milk, put on to scald; take off the fire and stir in 1 grated cocoanut, piece of butter the size of an egg, 5 tablespoonfuls of sugar, beaten yolks of 5 eggs. Bake in oven twenty minutes, then spread over the top a meringue of the whites of the eggs and sugar, and put back in oven to brown. *Mrs. G. Tinsman.*

COCOANUT PUDDING.

Beat 4 eggs until very light; add ¾ of a cup of sugar, 1½ pints of milk, 1 grated cocoanut and a teaspoonful of vanilla. Stir all together until well mixed, and set in a moderate oven to bake for half an hour. Serve very cold with vanilla sauce.

Mrs. J. H. Young.

SNOW PUDDING.

1 box gelatine dissolved in 1 pint cold water; add 1 pint boiling water, 2 cups sugar, whites of 4 eggs, 2 lemons. Churn till dash moves stiffly. Pour in moulds.

CUSTARD TO POUR OVER IT.

1 quart milk, yolks of 4 eggs. Sweeten to taste. Vanilla.

F. H. Corson.

SNOW PUDDING.

½ box gelatine, 1 pint of cold water thrown over it. When dissolved, add ½ pint boiling water, whites of 5 eggs, 2 cups of sugar, 1 lemon, grated. Make a custard with 1 quart of milk, yolks of 5 eggs, 1 cup of sugar. Flavor with vanilla to taste.

SNOW PUDDING.

½ box gelatine in 1 pint of boiling water. Stir till dissolved. Juice of 1 lemon, 2 coffee cups of sugar—strain; whites of 3 eggs, well beaten, stirred in after the jelly stiffens. Beat well for one-half hour. Put in mould wet in cold water, and put on ice. Serve with a custard made of the yolks of the eggs, 1 quart sweet milk, 1 dessert spoonful corn-starch. Sweeten and flavor to taste.

TAPIOCA PUDDING.

Soak a cup of tapioca in a quart of cold water over night; in the morning drain off all the water, put the tapioca and a quart and a half pint of milk in a double boiler; after cooking forty-five minutes add a teaspoonful of salt, stir well and cook fifteen minutes, turn in a mould and set away to cool. Serve with cream and sugar. A very good pudding.

Miss Parloe.

CRANBERRY ROLL.

1 quart flour, 1 teaspoonful soda and 2 teaspoonfuls of cream of tartar; sift together, mix to a soft dough, with sweet milk. Roll dough out thin, spread over it 1 quart cranberries and ½ pound of sugar; roll up, put in a pudding cloth, and steam for 1 hour. Serve with sweet or hard sauce.

Mrs. E. S. H.

BAKED APPLE PUFF.

Soak ½ pound evaporated apples; stew until tender with 5 tablespoonfuls sugar, with plenty of water; replenish if dry. Turn into a well buttered dish. Grate a little nutmeg and a few dabs of butter. Mix 1 tablespoonful butter, same of sugar, and 1 egg thoroughly; add a cup of flour, a pinch of salt, 1½teaspoonfuls baking powder. Mix to the consistency of soft cake batter. Spread over the fruit and bake fifteen minutes in hot oven. Eat warm with cream. A quart of fresh apples instead of dried is very good. *Miss Sue Alleman, York.*

CHERRY PUDDING.

Mix together 1 pint sifted flour, 2 teaspoonfuls of baking powder, ½ teaspoonful salt. Add sufficient milk to make a dough stiff enough to roll out one-half inch thick; then add 1 quart of seeded cherries. Roll up like a jelly cake, pinch the ends together and steam two hours. Serve with rich cream or fairy butter. *Mrs. R. H. F.*

PEACH PUDDING.

Make rich pie crust and line the sides of a pudding dish. Pare peaches, leaving them whole with pits in. Make a syrup of 1½ cups sugar, ½ cup water, butter size of a small egg, sprinkle teaspoonful flour and pour over this. Cover with top crust and bake an hour. Eat hot. *Miss M. J. B.*

ORANGE PUDDING.

Stir to a cream ½ pound white sugar with ½ cup butter; then add 5 eggs well beaten; mix with a pint of milk, juice and rind of 2 oranges; 2 ounces powdered crackers. Line a deep dish with pastry, pour into it the pudding, and bake one-half hour in a quick oven. *Mrs. J. Reading.*

ORANGE PUDDING.

Peel and slice 5 good oranges, taking out seeds; sprinkle 1 cup sugar over them; boil 1 pint milk by setting it in hot water; 3 eggs, yolks beaten well; 1 tablespoonful cornstarch made smooth with a little cold milk; stir constantly, and when thickened, pour over fruit. Beat whites to a stiff froth, add

sugar, 1 tablespoonful, spread over the top; then brown in oven. Other fruit can be used also.

M. G. M.

CHOCOLATE BLANC MANGE.

1 quart milk, 2 or 3 eggs, 3 heaping tablespoonfuls cornstarch, dissolved in small quantity of milk; boil by setting in a pan of hot water; sweeten, and when done flavor; add 3 tablespoonfuls chocolate steamed, to nearly one-half of the custard, a little at a time. Drop in a dessert dish alternately.

M. G. M.

CHOCOLATE PUDDING.

1 quart milk,
1½ oz. Baker's chocolate,
6 eggs.

Melt the chocolate and mix with enough milk to dissolve it, stir into the quart of milk, which should be previously boiled, and boil one minute. When about cold, add the beaten yolks of the eggs, sweeten to taste, flavor with vanilla, and bake until it is of the consistency of custard. Beat whites of eggs to a stiff froth with 6 tablespoonfuls of powdered sugar, pile lightly on pudding and brown. Serve ice-cold.

Mrs. W. Menges, Montgomery.

APPLE PUDDING.

Butter a pudding dish, put in it a thick layer of grated bread crumbs; add bits of butter, then a layer of peeled and sliced apples, with sugar and nutmeg. Repeat until the dish is full. Pour over the whole a teacupful of cold water, and bake for thirty minutes, or until done.

APPLE PUDDING.

Sprinkle a little sugar in bottom of baking dish; add a layer of apples cut in quarters; salt them slightly, then place a layer of brown bread crusts, which have been soaked in cold water; add another layer of apples, then crumble enough bread to cover pudding; add to it 3 teaspoonfuls of melted butter, enough to moisten crumbs, then place this over the pudding, and press down to keep the steam in; butter a pie-pan and place over the pudding. Bake about one-half hour until apples are done, then remove the cover and let it brown.

SAUCE.

¼ pint of butter; ½ pint powdered sugar added gradually to butter and beaten to a cream; 1½ tablespoonfuls of cream. Flavor with vanilla.

Mrs. W. Menges, Montgomery.

APPLE MERINGUE PUDDING.

1 pint stewed apples,
3 eggs, (whites and yolks separate),
½ cup sugar,
1 teaspoonful butter,
1 teaspoonful nutmeg and cinnamon mixed,
1 teaspoonful bitter almond (for meringue).

Stew the apples, and while hot, stir in butter, sugar and spice, and a little at a time of the yolks. Beat all light, pour into a buttered dish and bake ten minutes. Cover with a meringue made of beaten whites, two tablespoonfuls of sugar, and bitter almonds. Close the oven and brown very slightly. Eat cold, with cream. *Mrs. Huber.*

PRUNE PUDDING.

1 pound of prunes boiled; stone and cut each prune into three pieces; beat the whites of 4 eggs to stiff froth, then beat in ½ cup of sugar, ½ teaspoonful of cream tartar, and prunes. Brown in oven and put on ice. Serve with cream.

Peach and banana puddings are made the same way. Use fresh fruit sliced. *Mrs. L. L. Walton.*

HYSON PUDDING.

½ cup butter,	1 cup raisins,
1 cup sugar,	1 cup flour,
1 cup milk,	4 apples chopped fine,

2 eggs.

Eat with wine sauce.

GOOD HESTON PUDDING AND SAUCE.

1 pint boiling water,
4 tablespoonfuls cornstarch,
4 tablespoonfuls sugar.

Boil ten minutes, let it cool, then take the whites of 4 eggs, beaten to a stiff froth, pour in mould and set on ice.

SAUCE.

Yolks of 4 eggs, 1 pint milk, 4 tablespoonfuls sugar. Boil until it thickens. Flavor as desired.

RAILROAD PUDDING.

Take 1 dozen apples, pare and quarter, and add 2 cups pulverized sugar; season to suit with spices—cinnamon is generally used.

For the paste, use 1 pound flour; add 1 heaping dessertspoonful of baking powder, 1 cup butter—rub in dry; three eggs, mixed with cold milk. With this moisten the flour, roll out, and cover the apples with the dough, pushing it down at the sides. Put lid on the pan and steam for twenty minutes. Serve pudding with wine or hard sauce. *Mrs. E. S. H.*

LEMON CREAM PUDDING.

Beat the yolks of 4 eggs with 4 tablespoonfuls granulated sugar; add juice and grated rind of 1 large lemon, and 2 tablespoonfuls of hot water. Simmer until it thickens, then remove from the fire and stir in the whites of 4 eggs beaten stiff, with 2 tablespoonfuls of sugar. Serve cold.

H. G. C., Montgomery.

AMERICAN CREAM.

Dissolve ½ box gelatine in 1 quart milk by setting on back part of the stove; add yolks of 4 eggs beaten light, into which has been put 6 tablespoonfuls of sugar; put mixture on stove in pan of water; when it comes to a boil add 1 tablespoonful of vanilla and remove from the stove; pour in the whites which have been previously beaten, and pour all into a dish to cool. Do not stir after adding whites.

M. G. M.

VANITY FAIR.

1 cup sugar, ½ cup water,
½ cup butter, 2 cups flour,
2 eggs,
2 teaspoonfuls baking powder.

Stir well; steam fifty minutes. Serve with sauce: 2 tablespoonfuls sugar, 1 tablespoonful flour, 2 tablespoonfuls butter; cook by pouring boiling water over it. Flavor with brandy. *M. G. M.*

STRAWBERRY SPONGE.

1 quart strawberries, 1½ cups of water,
½ package gelatine, 1 cup of sugar,
The whites of 4 eggs.

Soak gelatine two hours in ½ cup of the water; wash the strawberries and add half of the sugar to them; boil the remainder of the sugar and the cup of water twenty minutes; rub the strawberries through a sieve; add gelatine to the boiling syrup, and take from the fire immediately; then add the strawberries. Place in a pan of ice water and beat five minutes; add the whites of eggs and beat until the mixture begins to thicken. Pour into the moulds and set away to harden. Serve with sugar and cream.

Raspberry and Blackberry Sponge are made in the same way. *Laura C. Brooks.*

RICE PUDDING.

1 quart milk, 1 teacupful sugar,
2 tablespoonfuls rice, Butter size of a hickorynut,
Nutmeg grated on it.

Bake two hours. *F. H. Corson, Fredericksburg, Va.*

BRANDIED RICE.

1 cup rice,
1 glass of preserved pineapple,

1 pint of milk,
½ glass of brandy.

Boil the rice in milk, and when done, sweeten and stand away in a cool place. When ready to serve, add the brandy to the pineapple and pour it over the rice. *Mrs. B. K.*

BROWN BETTY.

2 cups bread crumbs, 1 cup sugar,
4 cups chopped apples, 2 teaspoonfuls cinnamon,
4 tablespoonfuls butter.

Steam three-quarters of an hour.

F. H. Corson, Fredericksburg, Va.

CORN MEAL PUDDING.

1 quart of sweet milk, 6 tablespoonfuls of yellow corn meal. Let it come to a boil. When partly cool, add 2 eggs, well beaten; 2 spoonfuls of sugar, butter size of half an egg, ½ cup of raisins, a little salt. Put in a baking dish and bake three-fourths of an hour. *Mrs. M. S. Bates.*

SEVEN CENT PUDDING.

1 pint flour, 1 egg,
1 teacup sugar, Butter size of an egg,
1 teacup sweet milk, 1 teacup currants,
½ teaspoonful baking powder.

Spread over with melted butter; sprinkle with cinnamon. To be eaten warm with sauce.

Presbyterian Cook Book.

COTTAGE PUDDING.

1 tablespoonful butter, 4 tablespoonfuls sugar,
1 egg, 1 teaspoonful baking
¼ cup milk. [powder,

Cream the butter and sugar, add the egg, after which add the milk and flour. Put the baking powder into the sifter, with enough flour to make stiff enough to drop off the spoon; a teaspoonful of vanilla. To be eaten with a sauce of drawn butter or milk, whichever preferred. *Miss H. Sloan.*

COTTAGE PUDDING.

1 cup suet, 1 cup sweet milk,
1 egg, 2 cups flour,
2 tablespoonfuls melted butter,
1 teaspoonful cream tartar,
½ tablespoonful soda.

Bake one-half hour. Eat with hot sauce.

Mrs. J. H. A.

FROZEN RICE PUDDING.

Use, for six persons, ½ cupful of rice, 1 pint of milk, 1 quart of cream, 1 pint of sugar, ½ saltspoonful of salt, the grated rind of 1 orange and the juice of 3. Wash the rice and let it soak for one hour. Drain off the water and put the rice in the inside pail of the double boiler, with 1 quart of cold water; set it on the fire and let it boil up once; then drain off all water from the rice, and add the grated rind of an orange, the salt, the pint of milk and 1 cupful of sugar. Place over boiling water and cook for two hours.

When the rice has been boiling for an hour and three-quarters, put the second cupful of sugar in a sauce-pan with ½ cupful of boiling water and boil for fifteen minutes. At the end of this time add the juice of the 3 oranges to the syrup; take from the fire and add the cooked rice; set the mixture away to cool. When cold, add the quart of cream, and freeze.

At serving time turn out on a flat dish, and serve a dish of quince preserve with it. Any other preserve may be used, and if you prefer some flavor other than orange, substitute fruit or wine for the orange rind and juice. *Mrs. W. G. Elliot.*

CUP PUDDINGS.

3 eggs; the weight of eggs in sugar and in flour; half their weight in butter; 2 tablespoonfuls milk; ¼ teaspoonful soda dissolved in hot water. Rub the sugar and butter together; beat the yolks light and then add the milk and soda; lastly the flour and beaten whites alternately. Fill six small cups well buttered and bake twenty minutes, or until a nice brown. Eat warm. *Mrs. M. Tinsman.*

SPANISH CREAM.

Dissolve ⅓ box of gelatine in ¾ quart milk; let it stand one hour, then put on the stove, and when boiling stir in the yolks of 3 eggs beaten with ¾ cup of sugar; when boiling hot remove from fire, and stir in the whites of 3 eggs well beaten, and flavor to taste. *Mrs. Sylvester Mussina.*

SAUCES.

SAUCE FOR PLUM PUDDING.

1 scant cup sugar, 1 egg, butter size of a walnut, 1 tablespoonful flour, 2 tablespoonfuls cold water. Beat and pour into ½ pint boiling milk or water. Flavor with wine or brandy. *Mrs. W. C. G.*

LEMON SAUCE.

1 large cup sugar, 1 teaspoonful nutmeg,
½ cup butter, ½ cup boiling water.

Mix butter and sugar together, beat in egg, whipped light, all the juice and rind of the lemon, and the nutmeg. Beat hard, put in a pan in another pan of water until it is very hot, but not boiling. Stir constantly. *Mrs. Huber.*

GOLDEN SAUCE.

Beat ⅓ of a cup of butter to a cream, and gradually beat into it a cup of powdered sugar; add the beaten yolks of 2 eggs, and after beating the mixture vigorously add 2 tablespoonfuls of wine. Have the whites of the eggs beaten to a stiff froth, then stir them into the mixture. A teaspoonful of vanilla or the juice and rind of a lemon may be substituted for wine. *Miss H. Sloan.*

QUINCE SAUCE.

1 cupful of preserved quinces,
1 cupful of milk,
½ cupful of sugar,
1 tablespoonful of cornstarch, dissolved in a little of the milk. Put the remainder of the milk into a double boiler; as soon as it boils, add the cornstarch, and boil for ten minutes; add the sugar and the preserves, mashed fine, and boil ten minutes longer; then rub through a strainer. This sauce is usually served cold, but when used with hot puddings it should be hot too. *Mrs. J. B. Gibson.*

SAUCE.

1 cup brown sugar, ¼ cup butter, 1½ tablespoonfuls cornstarch, 1 spoonful vanilla, Pour on boiling water, stir up good and put on stove and boil until clear.

PUDDING SAUCE.

1 cup butter, 3 cups light brown sugar, 1 egg, beaten to a cream, with ¼ cup brandy. Put in dish for table, grate little nutmeg over top and set away on ice to get very cold. *Mrs. G. W. Croll.*

PUDDING SAUCE.

Yolks of 4 eggs, whipped light; juice of 1 lemon, and ½ rind, grated; 1 glass of wine; teaspoonful of cinnamon, 1 cup sugar, 1 tablespoonful butter. Beat butter and sugar; add yolks, lemon and spice. Beat ten minutes, add wine, and set in a pan of boiling water while it heats. Do not boil.

F. H. Corson, Freaericksburg, Va.

JELLY SAUCE.

½ cup of jelly (currant is best) dissolved in 4 tablespoonfuls of hot water. *S. J. B.*

HARD SAUCE.

Stir to a cream ½ cup of butter and 1¾ cups of powdered sugar. When light beat in ⅓ cup wine, juice of ½ lemon, 1 teaspoonful grated nutmeg. Beat long and hard till very creamy. Stand on ice to harden. *Mrs. O. N. M.*

HARD SAUCE.

Stir to a cream 1 cup of butter, 3 cups sugar; add ½ cup of wine or brandy to taste, cinnamon and nutmeg; beat until creamy. Mould on ice. One-half of this for a small family.

VANILLA SAUCE.

½ cup sugar, ½ cup water,
½ teaspoonful vanilla.

Boil until almost a syrup. *Mrs. J. H. Young.*

CUSTARDS, CREAMS, ETC.

The cook, if artist, every fancy tries,
And from his hand delicious dishes rise.

CHOCOLATE CUSTARD.

1 quart of milk, ½ square of chocolate, 4 eggs, 3 tablespoonfuls cornstarch or flour, (I prefer flour). Sweeten to taste. Reserve the whites of 2 eggs for icing. Grate the chocolate and put in the milk when you place it on the stove. Let the milk come to a scald, then add the cornstarch and eggs, stirring until thick; then place in a baking dish and bake for twenty minutes or half an hour. Whip the whites very light with 7 teaspoonfuls of powdered sugar to 1 egg; spread over the top and brown. To be eaten with cream. *Mrs. M. K. W.*

CHOCOLATE CREAM.

Mix 2 tablespoonfuls of grated chocolate in a little water; sweeten to taste 1 pint of milk, and when boiled five minutes with the chocolate, add 2 tablespoonfuls of cornstarch and stir briskly until done. Mix the cornstarch with a little cold milk to dissolve. Pour in a dish to cool, and eat with cream.

LEMON CUSTARD.

Juice and rind of 1 lemon; 2 small tablespoonfuls of flour (even full); 4 eggs—the whites of 3 used for the icing; sugar to the taste; almost a qt. of milk. *Mrs. H. M.*

APPLE MERINGUE AND CUSTARD.

¼ peck apples, stew and rub through a colander, and flavor with vanilla, or lemon and butter; sugar to taste. Pour in baking dish, beat up whites of 4 eggs, with tablespoonful of pulverized sugar, spread over apples, and brown.

CUSTARD.

1 quart milk, yolks 4 eggs, sugar to taste; 1 teaspoonful cornstarch, dissolved in a little hot water. Boil till a soft custard. Flavor with vanilla.

F. H. Corson, Fredericksburg, Va.

SWEET POTATO CUSTARD.

1 cup of boiled and mashed sweet potatos; 1 cup of sugar, yolks of 3 eggs, ½ cup of brandy, 1½ cups of new milk, 1½ cups of butter; flavor with nutmeg and cinnamon. Beat whites of eggs stiff and put on custards when baked. You can omit the brandy.

Miss A. Wogan, York.

COFFEE CUSTARD.

1 pint of strong coffee and 1 pint of milk, boiled together; 6 eggs beaten with 1½ cups of sugar.

Mrs. J. H. A.

FRUIT PUFF.

Put the yolk of 1 egg into a bowl and beat into it lightly 2 heaping tablespoonfuls of sugar. Then beat the white of the egg to a froth, and add to this mixture a pinch of salt. Stir all this into a coffee cup of sweet milk. Take 2 heaping coffee cups of flour and 3 tablespoonfuls over; stir into it 3 large

tablespoonfuls of baking powder, and sift together three times; add it to the egg and sugar. Partly fill puff cups with the mixture, then a layer of fruit; fill up with the mixture and steam one-half hour. Serve with sugar and cream, or wine sauce.

Mrs. G. C.

APPLE FLUFF.

Bake 4 good sized apples, with skin and core removed. Beat the whites of 2 eggs stiff, with ⅔ cup of powdered sugar; stir in apples and beat until perfectly stiff.

SAUCE.

½ cup of milk, with yolks of 2 eggs, ½ cup of sugar. Scald in double boiler. *H. G. C.*

APPLE SNOW.

Make a nice smooth apple sauce and let cool. Take the whites of several eggs (according to the quantity of sauce) and beat light; add sugar to sauce and beaten whites and beat until stiff. Eat with cream. *Mrs. W.*

APPLE FLOAT.

Take 6 large apples; pare, slice and stew them in as much water as will cover them. When well done press through a sieve, and make very sweet with loaf sugar. While cooling, beat the whites of 4 eggs to a stiff froth and stir in the apples; flavor with lemon or vanilla. Serve with cream.

ORANGE FLOAT.

1 package gelatine dissolved in 1 pint cold water; juice of 6 lemons; 1 dozen oranges cut in small pieces; sugar well, then add 1¾ pints of boiling water, 1 pound sugar; stir all together. Put in moulds and set in cool place. Serve with cream.

Mrs. W. Gibson.

ORANGE AND DATE JELLY.

½ box gelatine dissolved for 1 hour in 1 pint of cold water; add 1 pint of boiling water, 2 cups of sugar, juice and inside of 1 lemon. Have in a dish 6 oranges sliced thin, ½ pound fresh dates, seeded. Pour the gelatine over the oranges and dates and set aside till next day (on ice if convenient), till ready to serve.

L. P. B.

ORANGE JELLY.

Dissolve ½ box gelatine in ½ cup cold water; cut ½ dozen oranges in halves, remove the fruit carefully, and lay the skins in cold water. Add to the pulp of the oranges the juice of two lemons; squeeze through fruit strainer and strain; add 1 cup sugar and 1 cup boiling water. Dry inside of skins, notch the edges, fill with the jelly, and let stand until firm. Put in a cold place, and serve with kisses or white cake.

ORANGE JELLY.

Whites of 2 eggs, 2 lemons,
8 sweet oranges, 1 oz. gelatine,
1 gill of cold water.

Grate the rinds of the oranges and lemons; melt the sugar in ½ gill of cold water, then add juice and rind of oranges and lemons. Soak gelatine ten minutes with ½ gill of cold water; add to the other ingredients. Whip whites of eggs; pour into the pan; stir all together until it boils. Then simmer twenty minutes, strain and put into moulds.

M. W. H., Montgomery.

CREAM PEACHES.

1 pint of cream, ½ box of gelatine, a few peaches sliced. Sweeten the cream, then whip it; dissolve the gelatine in a little hot water; when lukewarm, mix in with the cream, and add the peaches. Pour into a mould and set away to become firm. To be eaten with cream or without. *Mrs. M. K. W.*

PEACH SPONGE.

1 scant teacup of sugar and 1 cup water, boiled together fifteen minutes in a double boiler. Put enough peaches through colander to make a pint of pulp; add this to sugar, and boil ten minutes longer; ½ box gelatine dissolved in ½ cup cold water; add this and remove from fire, and cool. When cool, add the unbeaten whites of 5 eggs, and beat until nearly stiff, with dish set in ice water. Pour into mould, or individual moulds. Eat with cream. It is nice to surround the sponge in saucers with sliced peaches, either fresh or canned.

TAPIOCA CREAM.

Soak 3 tablespoonfuls of tapioca in water over night, and put into 1½ pints of milk and boil five

minutes. Beat the yolks of 2 eggs in ½ cup of sugar and 3 tablespoonfuls of grated cocoanut, and stir into the mixture and boil again a few minutes, then pour into a pudding dish and beat the whites of two eggs stiff; stir in 3 tablespoonfuls of sugar, and spread over the tapioca; sprinkle with grated cocoanut and set in the oven to brown lightly. Very good. *Mrs. Shoemaker.*

TAPIOCO CUSTARD.

4 tablespoonfuls tapioco, soaked over night in 1 quart of milk, or a little water. If soaked in water, add milk to boil it in. Boil until thick, with a small lump of butter. When cold, add 4 beaten eggs, sugar, nutmeg and cinnamon to suit taste; some wine and raisins. Bake a light brown. Eat with either cream or wine sauce.

Mrs. John Weiser, York, Pa.

CREAM GELATINE.

Pour ½ pint cold water over 1 ounce of gelatine; when softened, pour over 1 pint of milk boiling hot, having added 1 cup of sugar to gelatine; when dissolved, strain. Whip 1 pint of cream until stiff; add whipped cream to gelatine as soon as it begins to thicken.

Miss A. Wogan.

RICE JELLY.

½ box gelatine dissolved in ½ pint of cold water for one-half an hour; ¼ cup of rice boiled for thirty-five minutes in plenty of boiling water; 1 pint of cream whipped, and ½ cup powdered sugar

and 1½ teaspoonfuls of vanilla. After the rice is boiled stir it slowly into the whipped cream, then add the gelatine after it has been mixed with ½ cup of plain cream. Put in a mould and stand away until cold. *S. J. B.*

LEMON JELLY.

1 box of Cox's gelatine, ½ pint of cold water. When dissolved add 1 quart of boiling water and 2 pounds of white sugar. As soon as it boils a little, strain, and slice 5 lemons into it. Put in a very cold place. *Mrs. J. S. T.*

WINE JELLY.

1 box Cox's gelatine
1 pint cold water,
1 quart boiling water,
¾ pound sugar,
Juice of 2 lemons,
1 pint Sherry wine,
1 wine glass of brandy.

Soak the gelatine twenty minutes in the cold water, then add the rest, and boil all together for ten minutes. Add ½ glass of cold water and let stand for 5 minutes, then strain and fill moulds and let stand until the next day.

C. J. B., Washington, D. C.

WINE JELLY.

Take 1 box of gelatine, pour on it 1 pint of cold water, let it stand one hour, then add 1 quart of boiling water, stirring it well ; 1 pint of wine (sherry); 2 pounds of white sugar, 2 lemons (the grated rind and juice). Stir all well together, and strain into a mould. Let it get thoroughly cold. *M. P. M.*

CHARLOTTE RUSSE.

Whip 1 pint of sweet cream, flavored with vanilla, to a stiff froth. Add to it the well beaten whites of 2 eggs, ½ pound pulverized sugar. Mix it all lightly and carefully together. *Mrs. T. H. H.*

CHARLOTTE RUSSE.

1 quart good cream, ¾ cup powdered sugar, 1 teaspoonful vanilla, ½ pound lady fingers, ½ box gelatine. Cover the gelatine with cold water for one-half hour; whip the cream and lay on a sieve to drain. Line two plain quart moulds with lady fingers. Now put your cream in a large dish, place it inside of pan of cracked ice; add to your gelatine just enough hot water to dissolve it. Now add to your cream the sugar and vanilla, and lastly the gelatine, slowly. Stir all until it begins to thicken; then pour in moulds and set on ice.

Mrs. W. Gibson.

MILK SHERBET.

1 quart of milk, 1 pint of sugar,
Juice of 3 lemons.

Put sugar and milk together in freezer and mix thoroughly; then freeze. When thick and nearly frozen, add the lemon juice. Delicious.

Mrs. H. L. Hart.

BAVARIAN CREAM.

½ oz. gelatine, Whites of 3 eggs,
1 pt. cream, ½ cup powdered sugar,
Vanilla extract.

Dissolve the gelatine in about ¾ of a cup of water, whip the cream until there is left ½ cup of cream; beat the whites stiff, not as for kisses; when the gelatine is dissolved and thin as clouded water, add the whipped cream and cream that is not whipped, then whites of the eggs, sugar and vanilla. Set on the ice to congeal. *Mrs. Fulton, York.*

CARAMEL ICE CREAM.

¾ cup flour well sifted,

1 cup of sugar, 1 quart of cream,
2 eggs, 1 pint of milk,

1 cup of sugar for caramel.

Beat together the flour, sugar and eggs, and add the milk and let it come to a boil, stirring it constantly. When cool add the cream and caramel. To make the caramel put 1 cup of sugar in a pan, and stir over a moderate fire until brown, and add to the custard.

MARISCHINO BAVARIAN CREAM.

1½ pint cream, 1 pint milk,
½ cup cold water, 1 cup sugar,
½ package gelatine, Yolks of 4 eggs,

2 tablespoonfuls marischino.

Soak gelatine in cold water two hours; whip cream to a froth. Put milk on stove in a double boiler, and beat eggs and add them and sugar to soaked gelatine; stir in hot milk and cook three minutes, stirring all the time; take from fire and strain in basin in a pan of ice water; add marischino and

stir till it thickens, then stir in whipped cream and pour in moulds that have been dipped in cold water. It should be firm in three hours.

F. H. Corson, Fredericksburg, Va.

CAKE.

"What is worth doing at all, is worth doing well."

In cake-baking much of the success depends on the oven, which should be well and evenly heated before baking, and not allowed to cool.

Do not remove the cake until it is thoroughly baked, or it will fall. Try it by piercing with a broom splinter; if nothing adheres, it is done.

Flour should never be used without sifting.

POUND CAKE.

8 eggs, leaving out 1 yolk,
2 cups sugar, beaten with the yolks,
1 cup butter,
3 cups flour,
1 teaspoonful baking powder, mixed with the flour, and to this add the butter and beat, then add the sugar and yolks, and last the beaten whites of the 8 eggs. *Mrs. J. W. H.*

FINE POUND CAKE.

1½ cups butter, 1½ pints flour,
2 cups sugar, 7 eggs,
1 teaspoonful baking powder,
1 teaspoonful flavoring.

Rub the butter and sugar to a light cream; add 3 of the eggs one at a time, and the rest two at a

time, beating five minutes between each addition; add flour sifted with the powder; add extract; bake in a steady oven fifty minutes. *M. E. W.*

POOR MAN'S POUND CAKE.

2 cups of flour,
1 cup of sugar,
½ cup of butter,
½ cup of sweet milk.
2 eggs,
1 teaspoonful of cream of tartar,
½ teaspoonful of soda,

Mrs. A. S. Rhoads.

POUND CAKE.

½ lb. butter,
½ lb. sugar,
½ lb. flour,
5 eggs,
½ nutmeg.

Beat yolks and whites separately. Bake in slow oven. *T. L. Scott.*

CHEAP POUND CAKE.

1 cup sugar,
½ cup butter,
⅓ cup milk,
3 eggs,
1½ cups flour,
1 teaspoonful baking powder.

Mrs. J. C. S.

POUND CAKE.

5 eggs, 1 cup sugar, ½ cup butter; beat well 1 cup flour. Beat eggs and sugar light. After all is mixed, beat five minutes. Bake thirty or forty minutes.

FRENCH POUND CAKE.

2 cups of sugar,
1 cup of butter,
1 cup of milk,
4 eggs,
3 cups of flour,
2 teaspoonfuls of baking powder sifted in the flour. *S. A. R.*

POUND CAKE.

1 lb. sugar, 1 lb. flour, ¾ lb butter, 9 eggs, 2 teaspoonfuls Royal baking powder.

Mrs. F. J. Burrows.

POUND CAKE.

1 cup butter, 1½ cups flour,
¾ cup sugar, 4 eggs,
1 teaspoonful baking powder.

E. V. M.

MARBLE CAKE.

1 cup sugar, ½ cup milk,
½ cup butter, 1½ cups flour, [powder.
2 eggs beat separately, 1½ teaspoonfuls baking

Leave out white of one egg to frost. Take half of the above mixture; put in dark spices. Inexpensive, but very good. *E. V. M.*

MARBLE CAKE.

LIGHT.

1 cup white sugar, 1 cup milk,
½ cup butter, Whites of 3 eggs,
2 cups flour,
1 large teaspoonful baking powder.

DARK.

½ cup brown sugar, ½ nutmeg,
½ cup butter, 1 teaspoonful cinnamon,
¼ cup milk, ½ teaspoonful allspice,
½ cup molasses, 2 cups flour,
Yolks of 3 eggs,
1 large teaspoonful baking powder.

Mrs. J. H. H.

WEDDING CAKE.

1 lb. butter,	1 large lemon,
1 lb. sugar,	½ pt. wine,
1 lb. flour,	½ pt. brandy,
1½ lb. citron,	1½ teaspoonfuls soda,
1 lb. figs,	1 tablespoonful cinnamon,
3 lbs. currants,	1 tablespoonful allspice,
4 lbs. raisins	1 tablespoonful nutmeg,
12 eggs,	1 tablespoonful cloves,
1 large orange,	1 tablespoonful mace.

Put spices in brandy over night. Pare outer coatings of lemon and orange, and chop fine. Chop figs fine. Put a cup of sugar on lemon and orange, which have been torn to pieces. Beat sugar and butter to a cream; add well beaten yolks, then soda, fruit, spices and flour, and well beaten whites.

Mrs. L. L. Walton.

FRUIT CAKE.

1½ pounds sugar,	2 pounds currants,
1 pound butter,	¾ pound citron,
1½ pounds flour,	3 teaspoonfuls cinnamon,
15 eggs,	3 teaspoonfuls cloves,
2 pounds raisins,	1 nutmeg,

1 cup molasses.

Cream the butter, then add the sugar, then the yolks of the eggs well beaten, then the whites, flour, fruit and spice.

Mrs. A. S. Rhoads.

FRUIT CAKE.

1 cup butter,	1 cup cold coffee,
1 cup sugar,	1 cup molasses,

2 eggs beaten separately.

Beat all together and add 1 teaspoonful of cinnamon, ½ teaspoonful of cloves, 1 nutmeg, 1 wine glass of brandy, 1 pound of raisins, ½ pound of currants, ½ pound of citron cut fine, flour fruit, 3 cups of flour, and 2 teaspoonfuls of soda dissolved in a little hot water. Bake three hours in a slow oven.

Mrs. Shoemaker.

FRUIT CAKE.

1 lb. of butter,
1½ lbs. of sugar,
1 lb. of flour,
2 lbs of raisins,
2 lbs. currants,
½ lb. citron,
½ lb. of figs,
¼ lb. prunes,
1 lemon,
1 orange,
10 eggs,
1 glass preserved cherries,
1 teaspoonful of allspice,
1 teaspoonful of cloves,
1 teaspoonful of cinnamon.

Miss A. Wogan.

FRUIT CAKE WITHOUT EGGS.

1 cup molasses,
1 cup sugar,
1 cup butter,
beat till very light;
2 tablespoons cloves,
1 nutmeg, grated,
Bake one hour.
4 tablespoonfuls cinnamon,
1 coffee-cup raisins, seeded,
⅓ cup of citron,
1 teaspoonful of soda,
1 cup sour milk,
1½ pints of flour.

L. P. B.

PLAIN FRUIT CAKE.

1¾ pounds flour,
¾ pounds butter,
1½ pounds sugar,
1 teaspoonful soda,
2 small teaspoonfuls of cream of tartar,

5 eggs,
1 pint milk, (new milk or thin cream),
1½ pounds raisins,
1½ pounds currants,
Citron, if you like,
1 wineglassful of brandy.

This makes two loaves. *S. S. H.*

FRUIT CAKE.

1¼ pounds sugar,
1 pound butter,
13 eggs,
1 pound of citron,
2 pounds of raisins,
2 pounds currants,
1 gill of brandy,
2 nutmegs,
½ pint of molasses,
2 pounds of flour.

Flour the fruit and put in last.

Miss A. Wogan, York, Pa.

FRUIT CAKE.

1 pound flour,
1 pound brown sugar,
1 pound butter,
2 pounds currants,
2 pounds raisins,
1 pound citron,
1 dozen eggs,
1 nutmeg,
1 wineglassful of wine or brandy,
2 tablespoonfuls of different spices.

E. Jennie Crawford.

MOLASSES FRUIT CAKE.

3 cups of flour,
1 cup sweet or sour milk,
3 eggs,
¼ pound butter,
1 cup molasses,
2 cups of sugar,
1 teaspoonful cloves,
1 tablespoonful cinnamon,
1 nutmeg,
1 pound raisins,
1 pound currants,
½ pound citron,
2 teaspoonfuls of cream of tartar,
1 teaspoonful of soda,
Juice and rind of 1 lemon. *Mrs. J. C. S.*

CITRON OR WHITE FRUIT CAKE.

12 eggs,
1¼ pounds of sugar,
1 pound butter,
1 pound flour,
3 pounds citron,
1 cocoanut,
1 teaspoonful of mace,
1 teaspoonful of nutmeg.
1 wineglassful of wine,
1 wineglassful of brandy,
A little baking powder,
2 pounds almonds, weighed in the hulls,
or, 1 pound blanched almonds.

Bake three hours, or steam like fruit cake.

Mrs. John Weiser, York, Pa.

FRUIT CAKE.

8 eggs,
2 cups sugar,
1 cup butter,
½ cup milk,
2 cups flour,
2 pounds seeded raisins,
2 pounds currants,
1 pound citron,
1 pound figs,
1 tablespoonful cloves,
1 tablespoonful nutmegs, 1 tablespoonful cinnamon,
2 small teaspoonfuls of baking powder.

Bake in a slow oven three hours or more.

MOTHER'S FRUIT CAKE,

[THAT IS NOT TOO RICH TO EAT.]

3 cups very brown sugar,
2 cups of butter,
1 cup of water,
8 eggs,
1 teaspoonful of soda,
2 pounds of raisins,
2 pounds currants,
1 pound citron,
2 teaspoonfuls cinnamon,
½ teaspoonful cloves,
½ teaspoonful allspice,
½ a nutmeg,
4 cups of flour.

Flour the fruit well after it is chopped; bake two hours in a slow oven.

Mrs. J. J. C.

CHOCOLATE FRUIT CAKE.

1 cup soft A sugar, 1 cup butter,
1 cup brown sugar, 1 cup sweet cream,
1 cake chocolate, 2 cups flour,
2 teaspoonfuls baking powder mixed in the flour,
5 eggs beaten with the sugar,
1 pound raisins, 1 nutmeg,
1 pound currants, 1 teaspoonful cinnamon,
¼ pound citron, ¾ teaspoonful cloves.

Flour the fruit. Bake in a loaf cake and cover with chocolate icing. This is delicious.

Mrs. A. B. H., Montgomery.

ANGELS' FOOD.

Whites of 8 eggs; when half beaten, add 1 teaspoonful cream tartar; beat till stiff; add 1½ cups of pulverized sugar; beat again; add 1 tablespoonful lemon juice; 1 cup flour. Bake in a loaf.

Mrs. W. C. G.

ANGELS' FOOD.

Whites of 11 eggs,
1 cup of sugar, sifted,
1 cup of flour, sifted four times or more,
1 teaspoonful cream tartar,
Vanilla.

Bake in unbuttered cake tins forty minutes; turn up side down until cool. *Mrs. M. D. Hotchkiss.*

ANGEL CAKE.

Whites of 9 large or 10 small eggs, 1¼ cups of sifted granulated sugar, 1 cup sifted flour, ½ tea-

spoonful cream tartar. A pinch of salt added to eggs before beating. After sifting flour 4 or 6 times, measure and set aside 1 cup; sift and measure 1¼ cups granulated sugar. Beat whites of eggs about half, add cream tartar and beat till very stiff. Stir in sugar, then flour very lightly, and add flavoring extract to taste. Put in moderate oven and bake thirty-five to fifty minutes. *Mrs. E. S. H.*

SNOWFLAKE CAKE.

2 cups of granulated sugar,
1 cup of butter,
1 cup of ice water,
Whites of six eggs,
The grated rind and juice of 1 lemon,
1 teaspoonful of vanilla,
3 cups of angel food flour,
2 teaspoonfuls of baking powder.

Beat in the eggs and flour alternately.

Mrs. N. B. B.

GOLD CAKE.

½ cup butter,
1 cup sugar,
1½ cups sifted flour,
½ cup milk,
1½ teaspoonfuls baking powder,
Yolks of 4 eggs.

Flavor with lemon. Beat the butter and sugar to a cream, add the milk and flour, then the flavoring, and lastly the beaten yolks of eggs.

Mrs. J. W. C.

WHITE CAKE.

Whites of 4 eggs,
½ pound sugar,
¼ pound butter,
½ pound flour,

1½ teaspoonfuls baking powder mixed in the flour, ½ cup sweet milk. Flavor to taste.

Mrs. Fulton, York.

YELLOW CAKE.

Yolks of 4 eggs, ½ pound flour,
½ pound sugar, 2 ounces butter,
1½ teaspoonfuls baking powder,
½ cup sweet milk.
Flavor to taste. *Mrs. Fulton, York, Pa.*

GOLD CAKE.

Line a cake pan with buttered paper; sift together 1 cupful of flour, 1 teaspoonful of baking powder; beat 2 heaping tablespoonfuls of butter to a cream, with ½ pound of granulated sugar; beat the yolks of 6 eggs to a cream; stir into the butter and sugar ⅔ of a cup of milk and a cup of flour *not mixed with the baking powder;* then stir in the yolks of the eggs; when all these ingredients are ready, quickly add the cupful of flour with which the baking powder is sifted; add also a teaspoonful of vanilla extract, put the cake at once into the pan lined with buttered paper, and bake it in a moderate oven for about half an hour, or until a broom splint run into the centre can be withdrawn clean.

SILVER CAKE.

The silver cake recipe is the same as for the gold cake, except you substitute the whites of 6 eggs, beaten stiff, for the yolks, and almond flavoring for the vanilla. *Mrs. S. Edwards, Vallamont.*

LADY CAKE.

2 cups sugar,
¾ cup butter,
1 cup milk;
3 heaping cups flour,
Whites 7 eggs, [powder.
2 teaspoonfuls baking

M. E. W.

LADY CAKE.

3 cups flour,
2 cups sugar,
¾ cups butter,
1 cup sweet milk,
2 teaspoonfuls baking powder,
whites of 8 eggs.

A. W.

A DELICIOUS CAKE.

1½ cups of sugar, ⅔ of a cup of butter; work these together to a cream; add the whites of 5 eggs beaten very light; stir and beat until light as foam, then add ½ cup of cornstarch which has been dissolved in a little milk; add a scant ⅔ of a cup of milk, 2½ cups of flour, 2 teaspoonfuls of baking powder and 1 of vanilla extract. Frosting—½ cup of water, 1½ cups sugar; boil until it spins a hair; pour on beaten white of 1 egg, and beat until nearly cold; add lemon or orange extract.

LADY CAKE.

2 cups of sugar,
1 cup of butter,
1 cup of milk,
1 quart of flour,
2 teaspoonfuls baking powder,
Whites of 5 eggs.

Mrs. W. C. G.

DELICATE CAKE.

1½ cups sugar,
½ cup of butter,

1 cup of cold water,

3 cups of flour, into which mix 3 teaspoonfuls baking powder. Cream the butter, and slowly add the water, and then the sugar; next the flour, and last, the beaten whites of 4 eggs. Flavor to taste. *Mrs. J. W. H.*

DELICATE CAKE.

Whites of 3 eggs, 2 cups sugar,
1 cup milk running over, ½ cup butter,
3½ cups sifted flour,
1 heaping teaspoonful baking powder.

This makes two loaves. If you wish it *very nice*, use 1 cup of cornstarch in place of 1 of flour.

WHITE CAKE.

Whites of 8 eggs, ¾ cup milk,
2 cups sugar, 3½ cups flour, [powder.
1 cup butter, 1 teaspoonful baking

Mrs. S. Edwards, Vallamont.

WHITE MOUNTAIN CAKE.

1 cup of sugar, 2 cups of flour,
½ cup of milk, 2 eggs,
½ cup of butter, 1 teaspoonful cream tartar
and ½ of soda. *Mrs. J. H. A.*

WHITE MOUNTAIN CAKE.

1 pound of flour, 1 cup of milk,
1 pound of sugar, 6 eggs,
½ pound of butter, 1 teaspoonful of soda,
2 teaspoonfuls of cream of tartar.

Mrs. M. Tinsman.

TUMBLER CAKE.

1 tumbler of sugar,
1 tumbler of milk,
3 tumblers of flour,
1 egg,
Butter size of an egg,
1 teaspoonful of soda,
1 teaspoonful cream tartar
1 teaspoonful of lemon,
Salt.

Mrs. M. Tinsman.

EXCELLENT SPONGE CAKE.

1¾ cups granulated sugar, 2 even cups flour. Beat sugar and 4 eggs together five minutes; sieve 1 teaspoonful baking powder in flour, and with it add slowly ½ cup of cold water.

Mrs. B. C. Rothrock.

SPONGE CAKE.

1 pound sugar, ½ pound flour, 11 eggs. Boil the sugar and pour over the eggs after beating them very light. Stir in the flour and beat until cold. Juice and rind of 1 lemon. *Mrs. W. W. Hart.*

SPONGE CAKE.

5 eggs, 1 cup sugar, 1 cup flour; 2 even teaspoonfuls baking powder, grated rind of a lemon. Beat the yolks, sugar and lemon to a cream, then add the whites of the eggs beaten to a stiff froth; then the flour. *Mrs. T. H. H.*

SPONGE CAKE.

10 eggs, 1 pound sugar, 10 ounces of flour, rind and juice of 1 lemon. Separate the eggs, beat the yolks and sugar together, then add lemon, and after heating add the whites of the eggs. When well

mixed put in the sifted flour, stirring very carefully. Do not beat the batter after the flour is in.

Mrs. M. P. M.

SPONGE CAKE.

1 cup sugar; pour over it ¼ cup of boiling water; then stir in 3 eggs. After it is beaten very light, add 1 cup flour.

Mrs. J. S. T.

LEMON SPONGE CAKE.

4 eggs, beaten separately,
2 cups of sugar,
½ cup hot water,
2 cups of flour,
1 teaspoonful baking powder,

Rind and juice of 1 lemon, added to the sugar; then the beaten yolks; then the water and flour, and last, the beaten whites.

Mrs. M. D. Hotchkiss.

SPONGE CAKE.

4 eggs, 4 tablespoonfuls boiling water, 1 cup of sugar, 1 cup of flour. Pour the boiling water on the sugar, then break the eggs into it and beat one-half hour, then sift the flour in and add 1 tablespoonful vinegar. Bake in not too hot an oven.

Miss H. Sloan.

SPONGE CAKE.

3 eggs, 1 cup sugar, 1 cup flour, 1 small teaspoonful baking powder, 3 tablespoonfuls cold water, ½ teaspoonful lemon extract. Very good.

SPONGE CAKE.

4 eggs, whites and yolks beaten separately; add ½ teaspoonful vinegar or lemon juice while beating whites; 2 cups sugar; 2 cups flour in which has been sifted 2 teaspoonfuls baking powder. Lastly add ¾ cup hot water, a few drops at a time. Bake 40 minutes. *Mrs. R. A. Jaggard.*

HOT WATER SPONGE CAKE.

5 eggs, 1½ cups sugar, 2 scant cups flour, 2 heaping teaspoonfuls baking powder, and when ready for the oven add ¾ cup boiling water. *Mrs. B. K.*

HOT WATER SPONGE CAKE.

Beat 4 eggs very light, beat in 2 cups sugar, then 2 cups flour, in which 2 teaspoonfuls of baking powder has previously been mixed. Stir the flour in a little at a time, then add, gradually, a scant cupful of hot water. Bake in a moderately hot oven. Measure the flour before sifting.

Mrs. John Montgomery.

CHOCOLATE CAKE.

1 cup of butter, 1 cup of sweet milk,
2 cups of sugar, 3½ cups of flour,
3 teaspoonfuls of baking powder,
5 eggs, leaving out whites of two.

FROSTING FOR THE CAKE.—Whites of 2 eggs, 1½ cups of sugar, 7 tablespoonfuls of grated chocolate, and 1 teaspoonful of vanilla. Put on cake while hot.

CHOCOLATE CAKE.

2 cups pulverized sugar, ½ cake grated chocolate, 4 eggs, 1 cup flour, 1 teaspoonful of vanilla. Cook the chocolate to a smooth paste in a very little milk; beat the yolks of the eggs and the sugar to a cream, add the chocolate, the flour by degrees, 3 teaspoonfuls baking powder mixed in flour, the vanilla and beaten whites. Bake in a square shallow pan. Frost with white frosting. *Mrs. J. W. C.*

CUP CAKE.

2 cups sugar, 1 cup sweet milk,
1 cup butter, 1 teaspoonful soda, [tar.
4 eggs, 2 teaspoonfuls cream tar-
4 cups flour measured after sifting,
¼ teaspoonful vanilla.

Beat sugar and butter well, then add 1 egg at a time, beating well. Mix cream tartar and soda in the flour, and beat well after all are put together. This makes a fine grained cake, and is always light. *Mrs. J. J. C.*

COCOANUT LOAF CAKE.

2 cups grated cocoanut, ½ pound of flour,
1 pound of sugar, 1 cup of milk,
¼ pound of butter, 5 eggs,
2 teaspoonfuls baking power,
1 lemon, juice and rind.

Beat yolks, sugar and butter together until very light, then add milk and mix them and flour and lemon, beating well with the cocoanut. Beat whites

of eggs to stiff froth; stir into them the baking powder, and stir carefully into the cake; pour into round pans. Dust thickly with powdered sugar. Bake in moderate oven three-quarters of an hour.

Miss Geddes.

HICKORYNUT CAKE.

1 cup of broken hickory nuts,
1½ cups of sugar,
½ cup of butter,
2 cups of flour,
¾ cup of sweet milk,
2 teaspoonfuls of baking powder,
Whites of 4 eggs well beaten.

Mrs. J. F. Strieby.

MRS. ROWLEY'S HICKORYNUT CAKE.

2 cups of sugar,
1 cup of butter,
Whites of 9 eggs,
4 cups of flour,
1 cup of sweet milk,
1 teaspoonful of soda,
2 teaspoonfuls of cream tartar,
1 cup chopped raisins,
1 pint of hickorynut meats. *Mrs. J. J. C.*

CARAMEL CAKE.

1 cup sugar,
½ cup butter,
2 eggs,
2 cups flour,
½ cup milk,
2 teaspoonfuls baking powder.

CUSTARD.

½ cup chocolate, ½ cup milk, ¾ cup sugar,
Yolk of 1 egg (reserve the white for cake).
Flavor with vanilla after custard is made. Beat

butter to a cream, add the sugar and beat thoroughly; add the yolks of the eggs, one at a time; mix thoroughly, then add the milk, then the custard, (which has been made and left to cool). Take *two* cups of flour and *sift*, a *full measuring*. Put the baking powder in the flour. Lastly add the beaten whites of the 3 eggs. Either a white or chocolate icing can be used. I prefer the chocolate.

Mrs. J. C. F.

CURTAIN CAKE.

1 cup of butter,
2½ cups of sugar,
1 cup sweet milk,
1 teaspoonful soda dissolved in the milk,
3½ cups of sifted flour,
2 teaspoonfuls of cream of tartar mixed with flour,
1 cup of raisins,
1 cup of hickorynuts,
Whites of 8 eggs.

Cream the butter and sugar, then add the milk, soda, flour, cream of tartar, and nuts and raisins well floured, and last, the beaten whites of the eggs.

Mrs. B. K.

LEMON LOAF.

(OLD-FASHION CAKE.)

1 pound of flour,
1 pound of sugar,
1 cup of butter,
1 cup of sour milk,
Merely stirring.
1 lemon, grated,
1 teaspoonful of soda,
1 teaspoonful cream tartar,
5 eggs.

Mrs. L. Lubbs.

MOLASSES SPICE CAKE.

2 cups N. O. molasses, 1 cup lard, 1 cup of sour milk, 2 eggs, 1 large teaspoonful soda, 1 teaspoonful each of salt, cloves, cinnamon, (allspice), and nutmeg, and 1 cup of raisins. *Mrs. M. S. Bates.*

ICE CREAM CAKE.

1 cup of butter, 1 cup of cornstarch,
2 cups of sugar, 2 cups of flour,
1 cup of sweet milk, Whites of 8 eggs,
2 teaspoonfuls of baking powder.
Flavor—Extract of bitter almond is good.
Mrs. Jas. E. Wilkinson.

ORANGE CAKE.

2 cups of sugar, ½ cup of cold water,
2 cups of flour, 5 eggs,
A pinch of salt. 1 teaspoonful baking powder.
The juice and rind of 1 large orange.
Mrs. Jas. E. Wilkinson.

FIG LOAF CAKE.

Use 2 cups of dark brown sugar, 1 of butter, 1 of water, 3¼ cups flour, 4 eggs, 1 teaspoonful each of nutmeg and cinnamon, ½ teaspoonful of cloves, 2 teaspoonfuls baking powder, ½ pound figs cut in thin slices, and 2 cups of raisins. You take ¼ cup of the flour to dredge the fruit with *Mrs. J. C. S.*

COFFEE CAKE.

1 cup of sugar, 1 teaspoonful cloves,
1 cup of melted butter, 1 tablespoonful of cinnamon,
1 cup N. O molasses,

1 cup of strong coffee,
1 egg,
1 teaspoonful baking powder,
1 lb. each of raisins and currants,
Citron can be added,
4 cups sifted flour.

E. V. M.

LIVERPOOL CAKE.

1 lb. of flour,
1 lb. of surgar,
½ lb. of butter,
4 eggs,
1 cupful of sweet milk,
2 teaspoonfuls of cream of tartar,
1 teaspoonful soda in the milk,
Flavor to taste.

Beat the sugar and butter together; then the eggs without separating; add milk, flour, and soda last.

Miss Mary A. Cummin.

HURRY CAKE.

2 cups sugar,
2 eggs,
Butter size of an egg,
Flavor with vanilla.
1 cup cold water,
2½ cups flour,
2 teaspoonfuls baking powder.
Spread with chocolate.

MOLASSES CAKE.

1 cup molasses,
1 cup sugar,
½ cup butter,
1 cup cold water,
3 cups flour
1 egg,
1 tablespoonful soda,
1 teaspoonful cloves,
1 teaspoonful cinnamon.

A. A. D.

MOLASSES CAKE.

1 cup butter,
½ cup brown sugar,
1 cup molasses,
2 eggs,
1 teaspoonful salt,
1 teaspoonful ginger,

A little grated nutmeg,
1 teaspoonful soda dissolved in ½ cup milk,
3 cups flour.
Bake one hour very slowly. *Mrs. G. C.*

BLACKBERRY JAM CAKE.

2 cups brown sugar,
½ cup butter,
½ cup lard,
1½ cups jam,
2 cups stoned raisins,
4 tablespoonfuls of sour milk,
1 teaspoonful of cloves,
1 teaspoonful of cinnamon,
1 teaspoonful of soda,
1 nutmeg,
4 eggs,
3 cups of flour.

TELEGRAPH CAKE.

2 eggs,
1 cup sugar,
1 cup flour,
6 tablespoonfuls cold water,
1½ teaspoonfuls baking powder.
Mrs. M. D. Hotchkiss.

FEATHER CAKE.

1 cup granulated sugar,
1 egg,
1 cup milk,
½ cup butter,
2 cups flour,
2 teaspoonfuls baking powder.
A very good plain cake. *Mrs. M. D. Hotchkiss.*

FEATHER CAKE.

1 egg,
1 cup sugar,
1 tablespoonful butter,
½ cup sweet milk,
1½ cups flour,
1½ teaspoonful baking powder.
Mrs. J. H. A.

BOSTON CAKE.

1 lb. sugar,
6 eggs,
1 lb. of flour,
2 teaspoonfuls of baking powder,
½ lb. butter,
1 cup of sweet milk.

Mrs. J. C. S.

CRUMB CAKE.

1 pint N. O. molasses,
3 cups of flour,
1 cup of cold water,
1 tablespoonful of soda.

CRUMBS.

1 cup of butter and lard,
1 cup of brown sugar,
2 cups of flour.

Mix half crumbs in mixture; other half on top.

ALMOND CAKE.

6 eggs,
2 cups of pulverized sugar,
2 tablespoonfuls of warm water,
2 cups of flour,
2 small teaspoonfuls of baking powder.

Beat the whites and yolks separately very light. Put sugar into yolks and beat again. Then add whites; then warm water, and last, flour, with baking powder in it. Blanch 1 lb. almonds and stick in cake after it is baked. Three eggs for frosting. Put almonds in each cake before frosting. Bake in three cakes.

FOURTEEN OUNCE CAKE.

½ pound butter, scant,
1 pound sugar,
5 eggs,
14 ounces flour,
¾ cup milk, 1 level teaspoonful of baking powder,

½ nutmeg, 1 gill of sherry or brandy. Cream butter, add sugar gradually, then wine, beaten yolks, milk, flour, nutmeg, baking powder, then whites of eggs. *Mrs. J. Reading.*

TEA CAKE.

3 eggs, ½ cup butter,
2 cups sugar, 1 cup milk,
2½ cups flour,
3 teaspoonfuls baking powder mixed in flour.

Beat whites of eggs to a stiff froth, then the yolks, sugar and butter together; then stir in whites of eggs, milk and flour; beat until you have a smooth batter. Flavor to suit taste. To be baked in a square shallow pan. *Mrs. J. W. C.*

DRIED APPLE CAKE.

2 cups brown sugar, ½ teaspoonful cloves,
1 cup butter, 2 tablespoonfuls of cinnamon,
2 cups N. O. molasses, 1 teaspoonful soda,
1 cup sweet milk, 3 cups seeded raisins,
2 cups dried apples, 1 cup of currants,
4 eggs beaten separately, 1 cup of citron,
1 nutmeg, 5 cups of sifted flour,
1 cup of chopped figs,
Juice and grated rind of 1 orange and 1 lemon.

Soak the apples over night in cold water, drain thoroughly and chop fine, then boil, until dark and clear, in the two cups of N. O. molasses; mix the ingredients as for fruit cake, and bake three hours in a moderate oven; about an hour before it is

done baste the cake with half a tea cup of sherry wine. It is an improvement to baste again in half an hour. *Mrs. N. B. B.*

DRIED APPLE CAKE.

3 cups dried apples, soaked over night. Chop and simmer in 2 cups of molasses two hours. Let cool, and add 1 cup brown sugar, ½ cup butter, 1 cup sour milk, 1 teaspoonful soda, 2 eggs, 4 cups flour. Spice to taste. *M. E. W.*

DRIED APPLE CAKE.

2 cups dried apples, soaked over night. In the morning chop fine and simmer for three hours in 2 cups molasses; let cool; add 1 cup butter, 1 cup sour milk, 1 cup brown sugar, 2 eggs, 1 heaping teaspoonful soda, 1 teaspoonful cinnamon, 1 teaspoonful cloves, 4 cups flour, little salt. *Mrs. Gann.*

GINGER CAKE.

1 egg,
½ cup of sugar,
¾ cup of butter and lard,
2 cups of molasses,
1 cup of sweet milk,
1 teaspoonful of ginger,
1 teaspoonful of soda,
Pinch of salt,
4 full cups of flour.

Try a little; if not stiff enough, add more flour. This will keep, in a cool place, a week or more. Bake as you want it. *Mrs. M. T. Smith.*

GINGER CAKE.

1 cup sugar,
1 cup butter and lard,
1 cup molasses,
2 small teaspoonfuls soda mixed with molasses,
1 cup sweet milk,
3 eggs, 3 cups flour,
1 teaspoonful cinnamon,
1 teaspoonful ginger,
½ teaspoonful cloves.

Mrs. Harry Scholl.

GINGER CUP CAKE.

3 cups flour,
1 cup sugar,
1 cup molasses,
1 cup butter,
½ cup sour cream,
3 eggs,
Ginger to the taste,
1 teaspoonful soda,
2 teaspoonfuls cream tartar.

Raisins and currants to your taste. Bake well.

S. S. H.

OLD FOLKS' GINGER BREAD.

1 quart molasses,
Little salt,
Good ½ pint cold lard,
¾ pint buttermilk, very sour,
3 tablespoonfuls soda,
½ tablespoonful alum.

Put last three ingredients into the lard while it is nearly boiling hot, turn immediately into the molasses, mix well with flour added. Then set aside one-half hour. Roll out quite thick in cards, and brush over with buttermilk before putting in the oven.

Mrs. Tallman.

GINGER BREAD.

1 cup sugar,
1 cup shortening, (butter and lard mixed),
1 cup molasses,
1 cup hot water,
3 cups flour,
2 eggs,
1 tablespoonful ginger,
1 tablespoonful of soda.

Stir in the hot water the last thing. *Miss E. L. P.*

GINGER BREAD.

1 cup molasses,
½ cup sugar,
½ cup butter,
½ cup hot water, in which dissolve 1 teaspoonful of soda; 3 scant cups flour; ginger or spice to taste. *M. E. W.*

GINGER BREAD.

2 eggs, well beaten,
1 cup of brown sugar,
½ cup lard and butter,
1 cup sour milk, or buttermilk,
(Dissolve 1 teaspoonful soda in milk),
4 teaspoonfuls of ginger, 2 teaspoonfuls of allspice,
2 teaspoonfuls cinnamon, 2 teaspoonfuls cloves,
Flour enough to make stiff. *Florence Rhoads.*

GINGER BREAD.

1 cup of molasses,
1 cup brown sugar,
½ cup of butter,
½ cup of lard,
1 cup of sour milk,
1 egg,
4 cups of flour,
1 teaspoonful of soda.
Spice to taste. *Mrs. S. Edwards, Vallamont.*

SOFT GINGER BREAD.

1 cup of molasses,
½ cup of brown sugar,
½ cup shortening, butter or lard,
1 egg,
2 teaspoonfuls of soda,
Flour enough to have it drop from the spoon.

Miss H. Sloan.

SOFT GINGER BREAD.

1 cup of molasses,
1 cup of sugar,
1 cup of sour milk,
1 tablespoonful shortening,
1 tablespoonful soda,
1 tablespoonful ginger,
3 or 4 eggs,

Flour enough to have it drop from the spoon rather thin. *Mrs. Webb, Ohio.*

SOFT GINGER BREAD.

3 cups flour,
½ cup sour milk,
½ cup lard,
2 eggs,
1½ cups N. O. molasses,
1 teaspoonful soda,
1 tablespoonful ginger,

Beat yolks of eggs and lard together; add milk, soda and molasses; add ginger and flour; add the whites beaten to a stiff froth. Bake in a moderate oven three-quarters of an hour. *Mrs. E. S. H.*

SOFT GINGER BREAD.

1 cup sugar,
1 cup shortening,
2 eggs,
1 teaspoonful cinnamon,
1 cup molasses,
1 cup sour or buttermilk,
1 tablespoonful ginger,
2 teaspoonfuls soda,
3 cups of flour. *Mrs. W. C. G.*

SOFT GINGER BREAD.

1 cup N. O. molasses,
1 cup brown sugar,
1 cup butter and lard,
3 eggs, [mixed,
1 cup sour milk,
1 teaspoonful soda,
2½ cups flour,
Spice to suit taste.

Mrs. J. A. B.

SOFT GINGER BREAD.

1 egg,
¾ cup brown sugar,
Scant ½ cup butter,
4 cooking (large) spoons of N. O. molasses,
¼ cup sour milk,
½ teaspoonful soda,
1¼ cups flour,
1 tablespoonful ginger,
1 teaspoonful cinnamon.

Mrs. J. A. B.

LAYER CAKES.

ICE CREAM CAKE.

The whites of 8 eggs, 2 cups of flour,
1 cup of butter, 1 cup sour milk,
2 cups of sugar, 1 cup cornstarch.
2 teaspoonfuls baking powder.

Icing between the layers: Whites of 4 eggs, 4 cups sugar; pour ½ pint boiling water over, and boil until clear and beginning to candy. Beat the eggs light, pour the boiling sugar over them; beat the mixture stiff, and add to it when cold ½ teaspoonful pulverized acid citric. Flavor with vanilla. When cold spread the layers of cake as thick as you can put it on; then ice the cake. This will make two large cakes. *Mrs. Thomas Millspaugh.*

ICE CKEAM CAKE.

2 cups of soft "A" sugar, ¾ cup butter, creamed with sugar; 1 cup of cold water, 2 cups of sifted flour. Beat well, and add the whites of five large eggs beaten stiff, and then another cup of flour, and 3 small teaspoonfuls of baking powder. Bake in layers. *Mrs. Shoemaker.*

ICE CREAM CAKE.

¼ pound butter, 1 cup of sweet milk,
2 cups of sugar, Whites of 3 eggs,
3 cups of flour, 3 teaspoonfuls baking powder
Flavor with almond oil.

Bake in jelly pans, and put together with the following icing: 2 cups of pulverized sugar, 1 cup of water. Boil until it ropes; have whites of 2 eggs well beaten, to which add hot syrup, beating all the time; add a pinch of cream tartar, and flavor with vanilla. Cheap, but very good. *Miss A. W.*

ICE CREAM CAKE.

1 cup of sugar and ½ cup of butter beaten to a cream; add ½ cup of milk and 1 cup of flour, and beat again; then add 1 of cup flour and 2 teaspoonfuls of baking powder, and lastly the whites of 3 eggs beaten stiff, and extract. Bake in two layers.

For filling: Beat the yolks of 3 eggs light, add 1 cup of powdered sugar; put in a pan, set in another pan of water, and boil until it thickens.

CHOCOLATE LAYER CAKE.

3 eggs—the whites, 1 cup of sweet milk,
2 cups of sugar, ½ cup of butter,
3 cups of flour,
2 heaping teaspoonfuls of baking powder.

Bake half of the batter; and to the remaining half add ½ cup of grated chocolate. When baked pile up alternately. Spread with chocolate icing.

Mrs. J. S. T.

CHOCOLATE CAKE; OR, DEVIL'S FOOD.

PART FIRST.

1 cup brown sugar ¾ cup milk,
½ cup butter, 2½ cups flour, [powder.
Yolks of 3 eggs, 1 teaspoonful baking

PART SECOND.

1 cup brown sugar,
½ cup milk,
1 cup grated chocolate.

Set this on the stove until all is dissolved, but do not let it boil. When cold stir into part first. Bake in layers and put together with white icing.

M. E. W.

CHOCOLATE CREAM CAKE.

1 ½ cups of sugar,
½ cup of butter,
½ cup of sweet milk,
2 cups of flour, good measure,
2 eggs,
1 even teaspoonful of soda,
1 teaspoonful of vanilla.

CHOCOLATE MIXTURE:—

3 squares of good chocolate,
½ cup of sweet milk,
½ cup of white sugar,
Yolk of 1 egg.

Beat the yolks, add milk, sugar, and chocolate scraped fine. Let come slowly to boiling point, stirring constantly. When it thickens, set aside to cool. Then beat the whites and yolks separately, dissolve soda in the milk, sift the flour, rub the butter and sugar together, add the yolks of eggs, the vanilla, then the chocolate mixture, then, alternately, flour and milk, a little each time, beating well between each addition. Stir in thoroughly, yet gently, the

beaten whites of the eggs. Bake in three or four layers, remove carefully from the oven, as the cake is very delicate, and a slight jar will cause it to fall. Do not remove from pan until it is cool. You can fill in with the following:

2 cups granulated sugar,
10 large tablespoonfuls milk,
Butter size of an egg,
Vanilla to taste.

Boil sugar and milk until it runs from the spoon. Then add butter; stir until cool, then vanilla. If it seems too stiff as it cools, a very little water may be added to thin it—not milk. This filling, with butter omitted, makes a fine frosting for cake.

The cake is nice without the filling.

Miss Geddes.

CHOCOLATE CAKE.

1 cup of sugar,
½ cup of milk,
½ cup butter and lard mixed,
2 cups of flour,
2 eggs plus 1 yolk,
2 tablespoonfuls baking powder.
½ cake of Baker's chocolate.
1 yolk of egg,
½ cup of milk,
½ cup of sugar.

Put this on the stove and let it come to a boil, and add to the batter while hot. Bake in layers.

ICING.

Whites of 2 eggs, 2 cups granulated sugar, ½ cup boiling water. Boil water and sugar ten min-

utes from time it *begins* to boil, and pour upon the well beaten whites. Stir well. *Mrs. O. N. Miller.*

COCOANUT CAKE.

Cream together ¾ of a cup of butter and 2 cups of white sugar; then add 1 cup of sweet milk, 4 eggs, whites and yolks beaten separately, the yolks added first to the batter and sugar, and then the whites; flavor with lemon or vanilla; mix 3 heaping teaspoonfuls of baking powder in three cups of flour sifted, and add last. Bake in jelly pans.

Make an icing by beating the whites of 3 eggs and a cup of powdered sugar to a stiff froth. When the cake is cooled spread a thick layer of this frosting over each cake, and sprinkle very thickly with grated cocoanut. *Mrs. J. W. C.*

ORANGE CAKE.

2 cups sugar,
2 cups flour,
½ cup of cold water,
The yolks of 5 eggs,
The whites of 4 eggs,
A pinch of salt,
2 teaspoonfuls of baking powder,
Juice of 1 orange.
Bake in layers.

Icing.—White of 1 egg beat to a stiff froth; 10 tablespoonfuls powdered sugar; the grated rind and juice of 1 orange. Spread on layer when cold.

Mrs. H. M.

ORANGE CAKE.

Beat the whites of 3 and the yolks of 5 eggs separately; stir to a cream 2 cups of sugar and ½ of a cup of butter; add 1 cup of cold water, 2½ cups of

flour, with 2 teaspoonfuls of baking powder and juice of 1 orange. Bake in two square tins.

FROSTING.—Whites of 2 eggs, 2 small cups of sugar, with a tablespoonful of orange juice saved from cake. When the cake is cold, join with this frosting and frost the top. *Mrs. J. W. C.*

RIBBON CAKE.

1 cup butter creamed with 2 cups sugar; 4 eggs (leaving out whites of 2), 1 cup sweet milk, 3 cups flour. 1½ teaspoonfuls baking powder, heaped. Take out half of batter and spice, using 2 teaspoonfuls cinnamon and 1 teaspoonful cloves. Bake in tins for layers, alternately white and dark, using the whites left out for icing.

CREAM CAKE WITH CUSTARD FILLING.

2 cups sugar,
½ cup butter,
½ cup sweet milk,
Whites of 6 eggs,
3 cups flour,
2 teaspoonfuls baking powder.

Bake in moderate oven in layers.

FILLING.—2 cups of sweet milk, boiling; add 2 tablespoonfuls cornstarch, ½ cup sugar, yolks of 4 eggs, and a little cold milk. When cold, spread custard between layers. *Mrs. W. C. G.*

CREAM SPONGE.

1 cup sugar,
3 eggs,
1 cup sifted flour,
2½ teaspoonfuls baking powder,
2 tablespoonfuls water or milk.
Bake in two layers.

CREAM FOR FILLING—½ pint milk, 1 egg, ¼ cup cornstarch, ¾ cup sugar, flavor to taste; boil.

F. H. Corson, Fredericksburg, Va.

DEVIL'S FOOD.

No. 1.—1 cup of brown sugar, ½ cake Baker's chocolate, ½ cup of sweet milk. Put in a double boiler and boil.

No. 2.—1 cup brown sugar, ½ cup of sweet milk, ½ cup butter, 3 eggs, the whites of 2 for frosting; 1 large teaspoonful soda in the flour; 3 cups flour. When chocolate is cool, mix Nos. 1 and 2 together. Bake in layers.

Mrs. Marsh.

DEVIL'S FOOD.

1 cup butter and 2 cups sugar, creamed; yolks of 4 eggs beaten; 2 teaspoonfuls vanilla, ½ cup milk, 1 cup cornstarch, 1½ cups flour sifted, 2 teaspoonfuls R. B. powder, whites of 4 eggs beaten stiff. Add melted chocolate last. Have ½ cake Baker's chocolate melting on back of stove.

Mrs. J. Thomas.

A GOOD LAYER CAKE.

Beat together until very light 3 eggs and 1 cup sugar; add 1 cup of flour and 1 teaspoonful baking powder, then add 3 tablespoonfuls of melted butter and 4 tablespoonfuls of water. Bake in two layers in a quick oven.

For filling take 1 tablespoonful of milk and work in it enough powdered sugar to spread nicely, and your extract.

LAYER CAKE.

1 cup butter, 4 cups flour,
1 cup milk, 6 eggs (whites last),
3 cups sugar, 1 teaspoonful soda,
2 teaspoonfuls cream tartar.

Bake in layers.

ICING.—1 cup of sugar, 1 cake of chocolate, the beaten whites of 2 eggs. *Mrs. J. F. Strieby.*

DELICATE CAKE.

2 cups granulated sugar, 1 cup of milk,
¾ cup of butter, 2½ cups of flour,
1 teaspoonful baking powder.

Flavor to taste. Bake in 2 layers, with currants in one. Ice.

LILY CAKE.

½ cup butter, 3 teaspoonfuls baking
1 cup sweet milk, powder,
2 cups sugar, Whites of 5 eggs,
3 cups flour, Flavor with vanilla,

Bake in layers. Put between either chocolate or white icing. *Miss L. Kraber, York.*

VELVET SPONGE CAKE.

2 cups granulated sugar, 1 cup boiling water,
Yolks of 6 eggs, 2½ cups flour, [powder.
Whites of 3 eggs, 1 tablespoonful baking

Beat yolks a little; add sugar and beat fifteen minutes; add cup of water, then flour, and lastly

the well beaten whites. Flavor with vanilla. Bake in three layers and put together with orange icing.

Mrs. Frank S. Clapp.

SPONGE CAKE—ROLL JELLY.

3 eggs,
1 cup sugar,
6 tablespoonfuls cold water,
3 teaspoonfuls (level) baking powder,
1½ cups flour.

Mrs. W. C. G.

ROLL JELLY CAKE.

1 cup sugar, 1 cup flour, 4 eggs,
1 teaspoonful baking powder,
1 teaspoonful cold water. *Mrs. J. S. T.*

JELLY ROLLS.

3 eggs, whites and yolks beaten separate; 1 cup powdered sugar, 1 teaspoonful baking powder, 1 tablespoonful cold water. Beat yolks, sugar and water, then put in whites beaten stiff; and last, the flour and powder. Bake in thin sheets, spread with jelly and roll while hot. *Mrs. W. Gibson.*

SPICE CAKE.

2 cups brown sugar,
½ cup of butter,
2½ cups of flour,
1 cup of sour milk,
2 eggs (1 white and 2 yolks),
1 teaspoonful of soda,
1 teaspoonful allspice,
2 teaspoonfuls cinnamon,
½ teaspoonful cloves,
½ teaspoonful of grated nutmeg.

Icing.—White of 1 egg beaten stiff, 1 cup sugar, 4 tablespoonfuls of water put on the sugar and

boiled 4 minutes, then poured over the white of the egg. Add 1 cup of seedless raisins spread between the layers. *E. Jennie Crawford.*

WATER ICING.

1 teaspoonful of gelatine,
2 tablespoonfuls of warm water.

Beat into it as much powdered sugar as it will take, or hold. Flavor to taste. *Mrs. Fulton.*

CREAM CHOCOLATE ICING.

2½ cups of sugar,
¾ cup of milk.

Boil three good minutes; pour into a bowl and beat until cold enough to spread on cake. Flavor with vanilla. Melt ¼ cake of chocolate and spread on the cream. *Seidle, Montgomery.*

ICING OF NUTS.

4 eggs, beaten to a stiff froth,
¾ lb. of pulverized sugar added.

Stir grated cocoanut and hickorynuts into a portion of this and spread between the cakes. Cover the top of cake with the remainder of the icing, and sprinkle grated cocoanut over it.

Use 1 small grated cocoanut and 1 cup of hickorynuts. *M. W. H., Montgomery.*

SMALL CAKES.

LITTLE HICKORYNUT CAKES.

1 pound pulverized sugar,
1 pt. hickorynut kernels, chopped fine,
Whites of 6 eggs,
¼ pound flour.

Mrs. J. S. T.

MACAROONS.

1 teacupful bitter almonds, pounded fine,
3 eggs,
1 teacupful sugar,

Flour enough to make the dough stiff, to drop on tins.

MACAROON RECIPE.

1 pound hickorynuts or walnuts, chopped fine,
1 pound granulated sugar,
2 tablespoonfuls flour,
Whites of 5 eggs, beat very stiff.

Add the sugar and beat until dissolved; stir in the nuts and flour; if not stiff, add flour. Flavor with vanilla. Drop on larded pans and bake in a moderate oven.

COCOANUT MACAROONS.

2 cups sugar,
1 cup butter,
3 eggs,
2 cups flour,
2 teaspoonfuls baking powder,
1 grated cocoanut.

Drop out of a spoon on sugar, roll round, then bake a light brown.

Mrs. Harry Scholl

LITTLE COCOANUT CAKES.

1 pound pulverized sugar,
Whites of 6 eggs,
6 tablespoonfuls flour,
1 grated cocoanut.

Mrs. J. S. T.

COCOANUT PYRAMIDS.

1 pound of grated cocoanut,
1 pound of pulverized sugar.

Drop on pans and bake in a moderate oven until brown.

M. H., Montgomery, Pa.

CHOCOLATE PUFFS.

Whites of 2 eggs,
½ lb. pulverized sugar,
1½ oz. sweet chocolate,
1 large teaspoon vanilla.

M. W. H., Montgomery, Pa.

CHOCOLATE MACAROONS.

2 eggs,
2 cups sugar,
½ cup butter,
1 cup grated chocolate,
4 tablespoonfuls milk,
2 teaspoonfuls baking powder,
1 teaspoonful vanilla.

Flour enough to make soft batter to roll out with the hand, making in little rings. Dip in sugar and bake.

Mrs. W. Gibson.

CHOCOLATE MACAROONS.

1 lb. pulverized sugar,
1 cake chocolate,
1 teaspoonful cinnamon,
Whites of 6 eggs.

Mrs. J. S. T.

CHOCOLATE KISSES.

1 pound sugar and 2 ounces of chocolate pounded together and finely sifted; mix with the whites of eggs well beaten to a froth. Drop on buttered paper and bake slowly. *K. D. B.*

MRS. HAYES' KISSES.

2 cups walnuts, Whites of 7 eggs, beaten stiff,
2 cups hickorynuts, 1 pound granulated sugar.

Chop nuts fine and add 1 teaspoonful salt. Mix with sugar and eggs, and drop in a greased pan with a teaspoon. *Montgomery.*

SHELLBARK KISSES.

1 pound of pulverized sugar,
1 pound of ground kernels,
Whites of 6 eggs.

SAND TARTS.

1 pound sugar, 1 pound flour, 1 pound butter,
1 whole egg and the whites of three.

Work flour and butter together until light, then add the sugar and eggs; wash them with the yolks and put chopped almonds and cinnamon on before putting them in the oven. Bake a nice brown.

SAND TARTS.

2 pounds flour, 1¼ pounds butter; rub these together, then add 2 pounds of sugar and 3 well-beaten eggs; mix and knead this very thoroughly the night before baking. Next morning roll very thin, using as little flour as possible in rolling; then

wipe over the top with egg, sprinkle with cinnamon, sugar and almonds. Bake a light brown.

Mrs. W. Gibson.

CREAM PUFFS.

Put ½ pint of boiling water and 2 ounces of butter (about the size of an egg) into a saucepan. As soon as it boils, add hastily ½ pint of flour. Stir rapidly and continuously until the flour is thoroughly cooked, sticking together and forming a ball which leaves the side of the pan clean as you stir it around. Take from the fire and add 1 whole egg; beat until smooth, then add another, and beat again, and so continue until you have added 4 whole eggs. Place by spoonfuls on greased pans, and bake in a moderately quick oven about thirty minutes.

FILLING.—Put ¾ of a pint of milk into a double boiler; beat 4 eggs (without separating) and 4 tablespoonfuls of sugar together; add to them 1 tablespoonful of cornstarch. Mix and stir the whole into the boiling milk; stir constantly until rather thick. Take from the fire, add a teaspoonful of vanilla, and turn out to cool. When shells and filling are cold, open the shells at one side and put the filling into them, and if you like you can dust powdered sugar over them or coat the top with sweet chocolate.

K. D. Borrows.

CREAM PUFFS THAT NEVER FAIL.

1 cup of hot water and ½ cup of butter; boil together, and while boiling stir in 1 cup sifted flour, dry. Take from the stove and stir to a smooth

paste, and after this cools stir in 3 eggs, not beaten. Stir this five minutes. Drop in tablespoonfuls on a buttered tin; they must not touch each other. Bake in a quick oven twenty-five minutes, being careful not to open the oven door oftener than once or twice.

For the Cream.—1 cup of sweet milk, ½ cup sugar, 1 egg, 3 tablespoonfuls of flour. Flavor with vanilla. Boil until thick, and when this and the puffs are cool, open the puffs a little way and fill with the cream. *Mrs. J. J. C.*

SPONGE CAKE.

1 teacupful powdered sugar,
3 eggs,
½ teaspoonful cream tartar,
¼ teaspoonful soda,
1 teacupful flour,

Flavor with lemon—half the juice and half the rind of one. Bake twenty minutes in shallow tins.

Mrs. M. Tinsman.

BOLIVERS.

1 pint of baking molasses,
½ cup of sugar,
1 cup of buttermilk,
1 cup of butter or lard (melted),
1 tablespoonful soda dissolved in hot water.

Mix lard, molasses and sugar together, then flour until stiff enough to drop. Ginger to suit taste.

Mrs. L. L. Walton.

DROP CAKES.

1 egg,
1 cup granulated sugar,
1 cup N. O. molasses,
½ cup shortening,
½ cup cold water,
1 teaspoonful ginger,
1 teaspoonful cinnamon,
Flour to make thick batter.

Mrs. M. D. Hotchkiss.

OAT FLAKE WAFERS.

3 cups flour,
2 cups oat flake,
1 cup brown sugar,
1 cup of lard,
3 teaspoonfuls baking powder,
1 even teaspoonful salt.

Water enough to mix. Roll very thin, prick, and bake in a quick oven. Use wheat flour in rolling.

Mrs. J. S. T.

GERMAN CAKES.

1 pound brown sugar,
1 pound flour,
4 eggs,
2 teaspoonfuls cloves,
4 teaspoonfuls cinnamon,
2 teaspoonfuls soda,
2 tablespoonfuls milk,
A little lemon.

Drop in buttered pans.

S. S. H.

LITTLE POUND CAKES.

1 ¼ cups flour,
1 cup sugar,
¾ cup butter,
4 eggs,
1 teaspoonful baking powder.
2 " sweet cream.

Mrs. J. S. T.

HONEY CAKES.

1 quart honey, ½ lb. butter. Heat together until the butter is melted. 1 tablespoonful of soda, dissolved in ½ gill of boiling water; 2 eggs, 2 lbs. flour. Let stand over night, roll and cut out, and wash with sugar. *Miss L. Kraber, York.*

MOLASSES DROP CAKES.

1 pint New Orleans molasses,
7 tablespoonfuls shortening—½ butter and ½ lard,
7 tablespoonfuls luke-warm water,
2 teaspoonfuls baking soda dissolved in hot water, (put this in last);
Enough flour to make a stiff batter.
Drop the cakes. *S. J. B.*

MRS. RUNKLE'S MOLASSES CAKES.

1 cup sugar,
3 eggs,
1 cup molasses,
1 cup hot water,
1 cup shortening,
3¾ cups flour,
1 tablespoonful soda,
Spice to taste.

Bake in gem pans.

GEM MOLASSES CAKES.

1 cup butter and lard,
1 cup brown sugar,
1½ cup N. O. molasses,
1 cup sour milk,
2¾ cups flour,
3 eggs beaten separately,
2 tablesp'nfuls cinnamon,
2 nutmeg,
1 teaspoonful cloves,
1 teaspoonful of soda dissolved in 1 tablespoonful boiling water.

Fruit added is a desirable addition. Bake in gem pans. *E. & S. B.*

SPICE CAKES.

1½ cups of lard and butter mixed, 1½ cups brown sugar, 2 cups baking molasses, 1½ cups sour cream or buttermilk, 4 cups sifted flour, 3 nutmegs, 1½ teaspoonfuls of cloves, 3 tablespoonfuls cinnamon, 1 large teaspoonful of soda dissolved in a tablespoonful of boiling water, 1½ cups of currants, 4 eggs beaten together very light. Bake in small pans. *Mrs. Garrett Tinsman.*

SPICE CAKES.

½ cup butter and ½ cup lard, well creamed; 1 cup brown sugar, 1 cup New Orleans molasses, 1½ nutmegs, 3 tablespoonfuls cinnamon, 1 tablespoonful cloves, 3 eggs beaten together, 1 cup sour milk, 3 cups of flour, 1 cup of currants floured, 1 teaspoonful soda in 1 tablespoonful boiling water.

S. J. B.

JEFFERSON CAKES.

2 small cups of sugar, 2 small cups of flour,
1 small cup of butter, 4 eggs beaten separately.

Bake in small tins with a small piece of citron in the centre. *S. A. R.*

GOLDEN PLUNKETS.

¼ pound of butter beaten to a cream, 1 cup of pulverized sugar added gradually. Beat until very light, then add the well beaten yolks of 8 eggs and ½ cup of milk. Mix together 6 ounces of flour and 1 ounce of cornstarch. Beat until smooth; add 1 teaspoonful baking powder and 1 tablespoonful of lemon juice. Bake in small scalloped patty pans. *M. W. H., Montgomery.*

GINGER SNAPS.

1 cup of shortening, butter and lard,
1 cup of brown sugar,
1 cup of molasses.

Put on the stove and let come to a boil; take off and let cool, then add a small tablespoonful of soda dissolved in a quarter of a cup of boiling water; flour enough to make stiff enough to roll out; spices to suit the taste, a pinch of salt and a little sprinkle of red pepper.

GINGER SNAPS.

1 lb. granulated sugar,
1 cup molasses,
1 cup lard,
½ cup cold water,
1 teaspoonful soda,
1 teaspoonful cinnamon,
1 teaspoonful ginger,
1 teaspoonful salt.

Flour enough to make stiff; roll very thin.

Mrs. Young.

SUGAR SNAPS.

1 cup of butter, beaten to a cream,
2 cups soft white sugar, 1 teaspoonful soda,
3 eggs, 1 tablespoonful ginger, flour to roll.

Mrs. W. Menges, Montgomery, Pa.

GINGER SNAPS.

1 quart of molasses,
1 teacupful of sugar,
1 tablespoonful of soda.
2 cups of lard,
Salt and cinnamon.

Mrs. J. H. A.

MOLASSES GINGER SNAPS.

1 pint N. O. molasses, 1 tablespoonful ginger,
1 pint melted lard, 1 tablespoonful soda.

Flour to roll. Keep in dry place after being baked.

Mrs. W. Menges, Montgomery, Pa.

GINGER SNAPS.

8 cups flour, 1 large teaspoonful soda,
1 cup butter, 1 teaspoonful vinegar,
1 cup sugar, 1 small teaspoonful salt,
2 eggs, 2 tablespoonfuls ginger,
A little pinch of cayenne pepper.

Rub butter and flour, mixing in at same time salt and spices. Make a hole in centre and put in 1 pint N. O. molasses; dissolve soda in boiling water, add to molasses; beat eggs and add, also the vinegar. Mix, roll out, and bake in quick oven.

Mrs. E. S. H.

DROP GINGER CAKE.

1½ cups of molasses,
1 cup of brown sugar,
1 cup of butter and lard mixed,
2 eggs,
5 cups of flour,
2 teaspoonfuls of soda dissolved in a cup of boiling water,
2 teaspoonfuls ginger, 1 teaspoonful cloves.

Mrs. W. W. A.

OLD-FASHIONED GINGER CAKES.

1 qt. best New Orleans molasses,
1 pt. melted shortening—⅔ lard, ⅓ butter,
1 pt. good sour or butter milk,
2 heaping tablespoonfuls soda.

Beat the molasses and shortening together, dissolve soda in milk, stir in flour until it is a stiff batter, spice to suit taste.

These cakes should be mixed in the evening and stand in a cool place over night. In the morning the dough will be stiff enough to handle and roll without much flour. The success of these cakes depends on not getting them too stiff.

M. E. W.

EXCELLENT GINGER PUFFS.

1 cup sugar,
½ cup butter,
1 cup molasses,
1 egg,
1 tablespoonful ginger,
1 tablespoonful soda.
1 cup water,
A little salt,
4 cups flour.
Bake in gem irons.

Mrs. L. McDowell.

GINGER BREAD.

1 cup of sugar, 1 cup of butter,
1 cup of molasses, 2 or 3 eggs,
2 teaspoonfuls soda dissolved in 1 cup hot water,
3½ cups of flour.

Spice to taste. Bake in a slow oven in small tins.

S. A. R.

SOFT GINGER DROPS.

2 cups baking molasses,
½ cup of brown sugar,
1 cup of sour milk,
1 cup of butter or lard, or mixed,
1 tablespoonful of soda.
2 eggs,
2 tablespoonfuls ginger,
A little cinnamon, and flour sufficient to drop from the spoon.

Mrs. B. C.

GINGER CAKES.

3 eggs,
1 pint of molasses,
½ pint of sugar,
½ pint of shortening,
½ pint of thick milk,
3½ pints of flour,
1 tablespoonful of soda dissolved in water,
1 large tablespoonful of ginger,
Cinnamon and cloves to taste.

Mrs. Strickler, York.

BOSTON COOKIES.

1 cup butter,
1½ cups sugar (brown),
2½ cups flour,
1½ cups raisins, chop'd fine,
3 eggs,
½ teaspoonful soda,
Pinch of salt, nutmeg and cloves.
Drop from a spoon.

Mrs. J. B. Emery.

BOSTON COOKIES.

1 cup of butter,
1½ cup of sugar,
3 eggs,
1 teaspoonful nutmeg,

2 cups of flour,
1½ cup of raisins, seeded and chopped fine,
1 teaspoonful of soda dissolved in hot water,
Pinch of salt.
Drop in small drop cakes. *Miss E. L. Piper.*

SUGAR COOKIES.

2 cups of sugar,
1 cup of butter,
1 cup of sweet milk,
2 eggs,
2 teaspoonfuls baking powder,
Grated rind and juice of 1 lemon.

Make stiff enough to roll, with flour, and sprinkle granulated sugar. Very nice. *Mrs. Shoemaker.*

GINGER COOKIES.

1 cup of molasses,
1 cup of white sugar,
3 eggs,
7 tablespoonfuls of butter.
1 tablespoonful of ginger,
1 tablespoonful of soda.

Dissolve soda in 2 tablespoonfuls of hot water, and make stiff with flour to roll nicely.

Mrs. Shoemaker.

BROWN FLOUR COOKIES.

2 cups of sugar,
1 cup of lard,
1 pint milk,
2 teaspoonfuls baking powder,
A pinch of salt, enough brown flour to roll out. The less flour the better. *Mrs. Todhunter, Ohio.*

CHOCOLATE COOKIES.

2 cups of sugar,
½ cup butter,
1 cup chocolate (grated),
2 eggs,
2 teaspoonfuls baking powder.

Flour to stiffen. Flavor—vanilla. *M. H.*

COOKIES.

4 eggs, 1 cup butter,
2 cups A sugar, 1 teaspoonful soda.

If flavored with the juice of 1 lemon add 1 more cup of sugar. *E. Jennie Crawford.*

NEW YEAR'S COOKIES.

1 pound butter, 2 pounds sugar,
3 pounds flour, 2 eggs,
½ pint sweet cream Nutmeg.
Roll this and sprinkle with sugar.

Mrs. A. L. Ransom.

COOKIES.

2 cups sugar, 1 cup butter, ½ teaspoonful soda dissolved in a little vinegar, 4 eggs. Make thin. Bake quickly. *Mrs. F. J. Burrows.*

COOKIES.

1 cup sugar,
1 cup butter,
2 eggs,
½ teaspoonful soda dissolved in boiling water,
2 teaspoonfuls of vanilla.

Flour enough to roll thin and bake in a quick oven. *Mrs. W. W. Achenbach.*

MOLASSES COOKIES.

1 cup molasses,
1 cup brown sugar,
1 cup lard,

1 teaspoonful soda dissolved in 3 teaspoonfuls boiling water,
A little salt and pepper,
Cloves and ginger to taste.
Mix stiff and roll thin. *Mrs. W. W. A.*

FRUIT COOKIES.

3 eggs,
1 cup butter,
1½ cup brown sugar,
1½ cup raisins, chopped fine,
2½ cups flour,
½ teaspoonful nutmeg,
1 teaspoonful cloves,
1½ teaspoonful cinnamon
½ teaspoonful soda, dissolved in water.
Pinch of salt.

FRUIT COOKIES.

1 cup butter,
2 cups sugar,
5 cups flour,
2 eggs,
1 teaspoonful soda,
3 tablespoonfuls of sweet milk.
1 pound raisins.

Rub the flour and butter together thoroughly. Beat the eggs (without separating); add sugar; put the milk with the soda; seed and chop well the raisins, and flour them. Roll with as little flour as possible, rather thin. Sprinkle with mixed sugar and cinnamon. *Mrs. A. D. Lundy.*

OAT FLAKE COOKIES.

1 cup of sugar,
1 cup of butter and lard mixed,
2 eggs,
½ teaspoonful of soda,
1 large teaspoonful of cinnamon,
2 tablespoonfuls of milk,
2½ cups of oat flake,
Flour enough to roll nicely
Mrs. J. F. Strieby.

COCOANUT COOKIES.

2 cups sugar and 1¼ cups butter creamed; ½ paper of cocoanut, 1 cup sweet milk with ½ teaspoonful of soda, 2 cups flour. Stir together, then add flour, with 1 teaspoonful cream tartar. Roll thin. *Mrs. A. L. Ransom.*

GINGER COOKIES.

2½ cups N. O. molasses,
1 cup of sugar,
1 cup of lard,
⅔ cup cold water,
3 teaspoonfuls soda,
1 teaspoonful salt,
1 teaspoonful ginger,
Flour enough to roll out easily.

SUGAR COOKIES.

2 cups sugar,
1 cup butter,
1 cup sour cream,
3 eggs,
3 teaspoonfuls baking powder.
Add flour enough to roll them.

GINGER COOKIES.

1 quart of N. O. molasses,
1 cup of brown sugar,
1 cup of water,
1 very large cup of lard,
1 tablespoonful of ginger,
2 tablespoonfuls of soda dissolved in a little hot water.
Roll, not too thin. *Mrs. T. H. H.*

GINGER COOKIES.

3 cups N. O. molasses,
1 cup butter and lard,
3 eggs,
1 tablespoonful ginger,
1 tablespoonful cinnam'n,
2 tablespoonfuls soda,
1 pinch of salt.
Do not mix very stiff.

E. Jennie Crawford.

GINGER CAKES.

3 pints of flour,
2 cups of molasses,
1 cup of melted butter,
1 tablespoonful of ginger,
1 tablespoonful cinnam'n,
½ cup of hot water,
1 tablespoonful of soda.

Stir all together into a soft dough, and set on the ice to get very cold, then they can be easily rolled out without any more flour. They are best rolled about one inch thick, and baked in quite a quick oven.

Mrs. J. J. C.

GRANDMOTHER'S GINGER CAKES.

1 quart of N. O. molasses,
¾ tincupful of melted butter and lard,
The same of sour buttermilk,
1 tablespoonful of soda in the milk,
2 large tablespoonfuls of ginger,
½ small teaspoonful of powdered alum, thrown in the last thing,
Flour enough to mix a soft dough, as soft as you can roll out.
Bake in a quick oven.

Mrs. W. Taylor.

DROP GINGER CAKES.

1 teacupful molasses,
1 teacupful butter,
1 teacupful sour milk,
1 teacupful brown sugar,
4 eggs,
3 teaspoonfuls of soda.
Flour enough to make a stiff batter.
Drop in pan. *Mrs. A. S. Rhoads.*

GINGER JUMBLES.

1 ⅓ cups of butter,
3 cups of sugar,
5 eggs,
½ cup of ginger,
1 teaspoonful of soda and just enough milk to dissolve the soda,
Flour enough to roll out very thin.

FRENCH COOKIES.

3 cups of flour,,

2 cups of light brown sugar, and ¾ of a cup of butter and lard mixed. Work together like pie-crust, and until it is like fine crumbs. Then take ¾ of a cup of buttermilk and dissolve it in ½ teaspoonful of soda. Use just enough of this to make the crumbs stick together, and no more. Take some on your board, work it quite a good deal, roll very thin—the thinner the better—and bake to a nice brown.

COCOANUT JUMBLES.

2 eggs,
2 cups of sugar,
1 large cup of butter,
3 cups of flour,
Gratings of one large cocoanut. *Mrs. J. S. T.*

JUMBLES.

1 lb. of flour, 1 lb. of sugar,
1 lb. of butter, 4 eggs,
1 nutmeg.

Flour the board and hands sufficiently not to stick; roll with hands a small piece of dough into sticks; cut required length; join ends, forming size necessary for the jumble. Grease a pan and do not lay too closely; put into oven long enough to spread; remove and dredge with granulated sugar; then bake from fifteen to twenty minutes, or until done.

RAISIN JUMBLES.

1 cup of chopped raisins, A little cloves, cinnamon
1 cup of sugar, and nutmeg,
½ cup of butter, Flour to make them stiff
1 egg, enough to roll out.

Mrs. W.

CHOCOLATE JUMBLES.

1 cup butter, 4 eggs,
2 cups sugar,, 3 teaspoonful baking pow-
3 cups flour, der,
2 cups grated chocolate, Roll very thin.

Mrs. J. S. T.

OLD-FASHIONED JUMBLES.

2 cups of sugar, 1 teaspoonful of soda,
1 heaping cup of butter, 1 teaspoonful of salt,
1 cup of sour milk, 2 eggs,
Flavor with nutmeg,

Flour enough to mix a soft dough, as soft as can be rolled out.

Mrs. W. Taylor.

JUMBLES.

1 cup butter,
2 cups sugar,
1 cup milk,
4 eggs,
1 teaspoonful of soda,
6 cups of flour.

Mrs. J. H. A.

ROSE JUMBLES.

1 ¼ lb. of flour,
¾ lb. of butter,
1 lb. of sugar,
2 tablespoonfuls of rose water,
3 eggs.

Roll in sugar; put in pan and bake a nice brown.

Mrs. J. C. S.

VANILLA JUMBLES.

1 cup butter,
1 cup sugar,
2 eggs,
2 teasp'nfuls cream tartar,
2 teaspoonfuls vanilla,
Flour to roll soft and thin.
1 teaspoonful of soda dissolved in 2 tablespoonful of milk. Sprinkle with sugar. *Mrs. F. Dietrick.*

FASTNACHT CAKES.

1 pint of milk, 1 cup of sugar,
½ cup of yeast, ½ cup of lard,
3 eggs and a little salt.

Mix the milk, yeast and flour together thoroughly like bread dough, (not too stiff), and set it to rise. When light, add the sugar, lard, eggs and salt. Roll and cut out; lay them on the bread board and let rise again. Cook in hot lard. *Polly.*

ANNIE'S CRULLERS.

2 cups of sugar,
½ cup of butter,
2 eggs,
1 teaspoonful of soda dissolved in hot water,
2 cups of sour milk,
½ wine glass of brandy,
Flour to roll out tolerably stiff.

CRULLERS.

1 lb. sugar,
1 pint sweet milk,
1½ oz. butter,
3 eggs,
1 teaspoonful of soda,
1 heaping teaspoonful of cream tartar,
2¼ lbs. of flour.

Put soda and cream tartar in flour.

Miss A. Wogan.

DOUGHNUTS.

1 cup sugar,
1 cup sweet milk,
3 teasp'nfuls baking powder,
3 teaspoonfuls butter,
1 quart flour,
2 eggs, nutmeg.

Mrs. Harry Scholl.

DOUGHNUTS.

3 eggs,
2 cups sugar,
½ cup butter,
1 cup milk,
3 teasp'nfuls baking powder mixed in flour.

Beat the whites and yolks of eggs separately; beat sugar and butter together; then stir in eggs, milk, and flour enough to roll out; flavor with nutmeg; a little salt.

Mrs. J. W. C.

DOUGHNUTS.

4 cups flour, 1 cup sugar,
2 eggs, ½ nutmeg.
1 cup half cream and milk,

Mrs. Thomas Millspaugh.

DOUGHNUTS.

3 eggs, butter size of a walnut, 2 cups of sugar; beat very light and add 1½ cups of milk, 1 teaspoonful of cream of tartar, ½ teaspoonful of soda, a little nutmeg; flour to make a soft dough.

Very good. *Mrs. M. G.*

DOUGHNUTS,

3 eggs, 1 cup of sugar, ⅓ teaspoonful of salt; beat very light. Now beat in 5 tablespoonfuls of melted lard; add 1 cup of milk, 1 tablespoonful of vanilla, a little grated nutmeg, 4 teaspoonfuls baking powder sifted in with flour to make a soft dough. Turn three or four times while cooking.

Mrs. R. H. Faries.

DOUGHNUTS.

5 tablespoonfuls of melted lard, 3 eggs, 1 cup of sugar; beat very light. Add 1 cup of sweet milk, 1 teaspoonful of soda, 1½ teaspoonfuls cream of tartar, rind of 1 lemon. *Mrs. L. S.*

DOUGHNUTS.

12 tablespoonfuls sugar, 6 tablespoonfuls melted butter, 2 eggs; beat well together. 1 pint of sour milk (do not quite fill the cup), and ½ teaspoonful

of soda dissolved in a little sour milk. 1 teaspoonful baking powder *in the flour*. Roll out soft and fry.

Mrs. G. C.

RAISED DOUGHNUTS.

1 quart of milk, 4 eggs,
1 small cup of sugar, ½ cake compressed yeast,
1 teaspoonful of salt, or ½ cup of soft yeast,
About 2 tablespoonfuls butter.

Scald the milk, add the butter and sugar, let it cool off; add the flour and yeast, and make a dough stiff enough to stir with a spoon. Let this stand over night. In the morning beat the eggs together and add to the mixture, then add flour enough to make a stiff dough, being careful not to get it too stiff. Let this rise again and roll out and cut with a cutter that cuts a hole in the middle; let them stand about one and one-half hours and then fry in boiling lard. Sprinkle sugar over them.

S. J. B.

DOUGHNUTS.

Heat in 1 pint of new milk, 1 cup of butter and lard, mixed; 2 cups of sugar, ½ cup of mashed potatoes, a little salt, 1 cup of yeast, 2 eggs. Set to raise after dinner; mould in a loaf at bed time. In the morning roll out, cut in rings, lay them in a warm place to raise. Boil in lard.

S. A. R.

CONFECTIONERY.

"Sweets to the sweet."

MOLASSES TAFFY.

1 quart N. O. molasses, 1 pint of white sugar,
½ cup of butter.

Boil until it is brittle when tried in cold water. Do not put in the butter until the taffy is nearly done. Pour in cold, greased pans. *Mrs. N. B. B.*

POP CORN BALLS.

Use the same receipt as for taffy, and stir in the popped corn until it absorbs all the molasses.

1 qt. of molasses will make a large pan of pulled taffy and at least two dozen corn balls.

Mrs. N. B. B.

POP CORN BALLS.

Boil 1 tablespoonful of granulated sugar and 1 tablespoonful of water to a thin syrup; add 1 teaspoonful gum water and boil a minute longer. Pour over a dish of pop corn; stir well and shape into balls with the hands.

If a pink color is desired, roll the balls in a little cochineal. *Mrs. J. H. Young.*

MOLASSES CANDY.

1 cup molasses, A little butter,
1 cup sugar, 1 tablespoonful vinegar.

Boil until it hardens when dropped into cold water. When done, a little soda. *Mrs. J. H. Young.*

TAFFY.

1 lb. white sugar, 1 tumbler of water,
1 wine glass of vinegar, Flavor with vanilla,

Boil one-half hour; pull quickly, until very white.

CHOCOLATE CREAMS.

1 cup of sugar, 1 cup of milk,
1 cup of molasses, 1 cup of chocolate.

Boil until it drops hard in water.

FRENCH CREAM CANDY.

The whites of 1 or more eggs; an equal quantity of water. Stir in the confectioner's sugar until the mixture is stiff enough to mould into shape with the fingers. Flavor with vanilla.

COCOANUT CANDY.

4 cups of water, 4 spoonfuls of vinegar,
2½ cups fine white sugar, Butter size of an egg.

Boil until thick, about three-quarters of an hour. Just before removing stir in 1 cup desiccated cocoanut, and lay in small flat cakes on buttered plates to cool and harden. *Mrs. J. Thomas.*

BUTTER SCOTCH.

1½ cups light br. sugar, ½ cup molasses,
½ cup butter, ½ teaspoonful vinegar.

A. A. D.

CHOCOLATE CARAMELS.

2 cups light brown sugar, 1 cup milk,
½ cup molasses, 1 large tablespoon butter,
¼ cake Baker's chocolate.

Pour in pans when nearly cold. Cut in squares.

A. A. D.

CHOCOLATE CARAMELS.

Stir together in a sauce pan, 4 cups of granulated sugar, 3 tablespoonfuls glucose, or ¼ teaspoonful of cream of tartar, 1 cup boiling water. Boil the mixture until it snaps when tested in water. Do not stir while boiling; then add 1 cup of cream, ¼ cup of butter, ¼ cake Baker's chocolate, grated fine. Place mixture over fire and boil slowly, stirring all the time, until it hardens when dropped in cold water. Remove from stove and add a large teaspoonful of vanilla. Pour in buttered pans. When cold, cut in squares.

Mrs. W. Menges, Montgomery, Pa.

BUTTER SCOTCH.

½ cup of butter, 1 cup of molasses,
1 cup of sugar, 2 teaspoonfuls of vanilla,
6 tablespoonfuls of vinegar.

M. W. H., Montgomery, Pa.

MAPLE SUGAR CANDY.

One cup of maple sugar, ½ cup of water, small bit of butter; boil ten minutes. When done add 1 teaspoonful of vanilla, and pour into buttered tins. It must not be stirred.

NUT CANDY.

Put into a bright tin pan, or a granite-ware kettle, 1 pound of granulated sugar, and 1 large cupful of water; cook slowly half an hour, then add 1 tablespoonful of hot vinegar, removing the scum as it rises; boil until the threads snap like glass. Stir in any kind of nuts cut fine; pour into a buttered pan, and when nearly cold mark with a knife in narrow strips.

PICKLES AND CATSUPS.

"Pickles generally are considered provocatives to appetite."

PICKLES.

¼ pound of salt,
2 ounces of garlic,
2 ounces of ginger,
2 ounces of celery seed,
1 ounce of pepper,
1 ounce of yellow mustard
¼ oz. of cayenne pepper.
Boil in 4 qts. of vinegar.

All the spices ground except the allspice.

Wash and wipe the cucumbers, put in jars, and pour the vinegar, &c., over them hot. *Mrs. W.*

SMALL CUCUMBERS OR GHERKINS.

Put them in a salt brine that will carry a potato. Allow them to remain in this twenty-four hours; remove and wipe dry; then put in a kettle with sufficient weak vinegar to cover, and a piece of alum size of a hickorynut; spread over them horseradish or grape leaves; allow them to remain on the back of the stove all day, or sufficient time to become heated through well. Then take out, put in glass jars, put fresh vinegar in the kettle, with whole cloves, mustard seed, pepper—red and black—or 1 heaping tablespoonful of prepared spices. Allow to boil, then pour over hot and seal. I have never lost any pickles prepared as above.

Mrs. W. A. Schreyer, Milton.

GHERKIN PICKLES.

To every 100 gherkins, 1 pint of salt. Pour over all boiling water, and let stand one day. Line the kettle with vine leaves and cover gherkins with best vinegar, and let them slowly come to a scald. Add brown sugar, spices, a few small onions and green peppers with the seeds extracted. Good.

Mrs. M. K. W.

SMALL PICKLES.

To 50 pickles, ½ teacupful of fine salt in water to cover the pickles; boil in a brass kettle and pour it over boiling hot three mornings. Take them out of the salt water and wipe them dry, put in the jar. Boil in vinegar a few pieces of mace, sharp pepper pods, and sugar to taste; pour over hot. Seal up tight.

S. A. R.

MIXED PICKLES.

¼ peck of green tomatoes,
8 large onions,
10 cucumbers,
1 head of cabbage, (medium size);
(all the vegetables cut up coarse);
¼ pound of ground mustard,
Small quantity of red pepper,
½ ounce of celery seed,
½ ounce of ground cinnamon,
1 ounce turmeric,
½ pint of grated horseradish.

Sprinkle vegetables with salt and let them stand all night and drain off next morning. Then pour

over equal parts of vinegar and water and let it stand two days, and drain off. Then mix all the vegetables and spices, except the ground mustard, and pack in a jar.

Boil 3 quarts of strong vinegar and pour over pickles for three mornings in succession; the last morning, while boiling, add ½ pound of brown sugar; when cold, add the ground mustard mixed well in cold vinegar, pour it over the pickles and tie up tightly. *Mrs. S. Edwards, Vallamont.*

MIXED MUSTARD PICKLES.

2 quarts very small pickles,
2 quarts small onions,
2 large cauliflowers,
1 quart string beans,
2 quarts large pickles cut small,
4 green mangoes cut fine,
1 quart green tomatoes cut lengthwise.

Cook all separately in salt water. When tender, put in ice-cold alum water to harden.

DRESSING.

½ pound yellow mustard,
1 ounce ground turmeric,
4 teaspoonfuls celery seed,
Three cups sugar,
¾ cup flour,
4 quarts vinegar.

Heat vinegar and stir in the above ingredients; simmer one hour and bottle while hot.

Mrs. J. Thomas.

MIXED PICKLES.

300 very small cucumbers,
1 pint very small white onions,
½ peck sliced green tomatoes,
¼ peck small green string beans,
2 bunches cauliflower cut in small pieces,
½ pint nasturtion seed.
1 large green and 1 large red pepper,
1 large piece horseradish cut in small pieces.

Sprinkle 1 pint of salt, or more if needed, over cucumbers, onions, tomatoes, beans, cauliflower and nasturtion seed, and put in a bag and drain until morning, then put all in a kettle and cover with best cider vinegar.

Add 1 or 2 lbs. brown sugar, according to strength of vinegar,
2 tablespoonfuls whole mace,
2 tablespoonfuls turmeric,
2 tablespoonfuls ground yellow mustard,
2 ounces mustard seed,
2 ounces celery seed,
1 tablespoonful whole pepper tied in a bag.

Put on back of range and allow it to stand one hour or more; then boil about twenty minutes. Take pickles from kettle and pack in bottles or jars, and boil the mixture down until about enough to fill bottles. *Mrs. Edward J. Gray.*

CUCUMBER CHOW-CHOW.

To every quart of thinly sliced cucumbers, 1 large onion and 2 large sweet peppers; cut the

peppers fine and slice the onion. Lay in layers and sprinkle well with salt for three hours. Squeeze out several times. Have ready enough good vinegar to cover, boiling, allowing to each quart 1½ tablespoonfuls of white mustard seed, 1 teacup of sugar, 1 tablespoonful of celery seed, and a little horseradish. Boil spices and vinegar for a short while, then throw in the cucumber, onion and peppers; boil five or ten minutes; put in jars.

Mrs. Fulton, York.

CHOW-CHOW.

¾ lb. white sugar,
½ lb. yellow mustard,
¼ lb. mustard seed,
2 quarts cider vinegar,
6 red peppers,
1 pint onions,
2 dozen cucumbers
1 pint lima beans,
1 pint string beans,
1 pint corn,
½ head cabbage,
1 bunch celery.

Cut and salt cucumbers and peppers; boil vegetables until soft, separately. Mix the mustard with a little vinegar, then mix all together; bring to a boil. Add salt to taste. Put away in air tight jars.

Mrs. C. C. M.

GREEN TOMATO OR CUCUMBER PICKLES.

Slice 1 peck of green tomatoes or cucumbers, 12 large onions; sprinkle each layer with salt and set by twenty-four hours; then drain through a sieve, and put in a kettle, layers of tomatoes, onions and spices, alternately. Cover all with strong vinegar, and let simmer until they cook clear. 1 bottle of mustard, 2 pods green peppers, ¼ pound of white

mustard seed, 1 oz. celery seed, 1 oz. each of cloves, allspice, mace and black pepper, 2 pounds sugar. Cover with oil when putting in jars.

F. H. Corson, Fredericksburg, Va.

CHOW-CHOW.

4 onions, 2 lbs. brown sugar, 2 pints vinegar,
2 tablespoonfuls of black pepper,
2 tablespoonfuls allspice,
2 tablespoonfuls celery seed,
½ pint mustard seed,
1 tablespoonful ground mustard.

The cabbage and onions must stand in strong salt and water two hours, then place in brass kettle with vinegar, spices and sugar. Boil until syrup is formed. *F. H. Corson, Fredericksburg. Va.*

CHOW-CHOW.

½ peck green tomatoes, 1 pint grated horseradish,
2 large heads of cabbage, ½ lb. white mustard seed
15 large onions, sliced, 1 oz. celery seed,
25 cucumbers, ½ teacup ground pepper,
1 qt. little onions, whole, 1 oz. turmeric.

Chop tomatoes, cucumbers, cabbage and onions in small pieces, and pack down in salt over night. Next morning drain them off and put them in soak for a day or two in vinegar and water, about half and half. Then drain off again ; mix the spices in well ; boil 1½ gallons of good vinegar and pour it over them three mornings; the same vinegar poured off, heated and used. Before scalding the last time, add two boxes of mustard (small), ½ pint of olive

oil and three pounds of sugar. This makes about three gallons of chow-chow.

C. Smith, Washington, D. C.

YELLOW PICKLES.

1 gallon vinegar, ½ lb. celery seed,
½ lb. brown sugar, ½ oz. whole pepper,
½ lb. ground mustard, ½ oz. allspice,
½ oz. turmeric, 4 or 5 cauliflowers,
100 very small cucumbers,
(put in brine for a few days),
1 qt. good sized white onions, 1 pint lima beans,
½ pint green beans, ½ dozen small peppers,
1 or 2 stalks of horseradish cut up fine,
A bottle olive oil, (pt.), ½ dozen stalks of celery.

Boil cauliflower and beans till tender; remove cucumbers from brine and green them; chop fine some of the celery and cut the rest in inch long pieces.

Put ingredients in jar, layer about, and pour over them the following scalding mixture:

Mix mustard and turmeric with the olive oil first; then mix smoothly with vinegar; add sugar; tie celery seed, mustard seed, pepper and allspice in a bag; scald all together, stirring all the time to keep from burning. Cover jar with a lid and tie down tightly for a week or two, then bottle and seal the mixture.

Mrs. L. McDowell.

CANTALOUPE PICKLE.

6 lbs. of ripe cantaloupes; (those yellow inside make the prettiest pickles); 4 lbs. sugar; 1 qt. vinegar. Boil until soft; add spices: ginger root, mus-

tard seed, cloves, mace, whole grains of black pepper, horseradish, cut in small pieces, and any you may prefer. Before boiling, put in syrup, boil it for fifteen minutes in weak alum water; then place in water a few minutes and boil in syrup. Excellent. *Miss A. Wogan, York.*

MELON PICKLE.

Pare musk melons, cut off top and remove seeds; cover with brine for three days, then fill with small onins, cucumbers, raisins, nasturtium seeds, beans, cauliflower, pieces of large green pepper, stick cinnamon, white mustard seed, &c., &c. (Anything good for a mixed pickle may be used. Some things, as the cauliflower and lima beans, are better cooked tender first). Tie tops on with strips of muslin, and cover with vinegar, to which has been added 5 lbs. brown sugar and 2 ounces turmeric.

Mrs. L. McDowell.

PEACH MANGOES.

1 peck of peaches. Wipe the peaches clean, cut them in half, take out the stones.

Now make a mixture of equal parts of grated horseradish and black mustard seed, and fill each half, and tie together. Then to each quart of vinegar add 1 pound of brown sugar, 3 ounces of whole cloves and cinnamon, tied in a thin bag. Boil all together, and pour over the peaches hot, after packing them in small crocks. Cover well. *Mrs. M. M.*

GERMAN PICKLES—PEACHES, PEARS OR PLUMS.

2 quarts of vinegar, 1 ounce of cloves,
3 pounds brown sugar, 4 pounds fruit.

Let boil five minutes, then add the fruit after rubbing well and pricking them with a fork. Boil slowly. When skin begins to break take them off; boil syrup awhile by itself, then pour over the fruit.

Miss Geddes.

MUSTARD PICKLE.

50 cucumbers, 5cts. worth celery seed,
1 head cabbage, 5cts. " whole mustard,
2 qts. small white onions, 5cts " whole pepper,
1 lb. ground mustard, 1 lb. sugar,
2 or 3 red peppers, 3 heads celery,
5cts. worth turmeric, 2 heads cauliflower.

Put vegetables in brine strong enough to bear an egg 24 hours, drain and squeeze out.

DRESSING FOR ABOVE.

Cover with 1 gallon vinegar; mix the ground mustard and turmeric with water and thicken the vinegar; when it boils add ingredients and stir five minutes. Bottle and seal. *Mrs. W. C. G.*

SWEET PEACH PICKLE.

To 7 pounds of peaches, 3½ pounds of white sugar, 1 quart of vinegar; spices to taste. Make syrup come to a boil, then add peaches and boil ½ hour. *F. H. Corson, Fredericksburg, Va.*

SWEET TOMATO PICKLE.

Slice 1 gallon green tomatoes; put a handful of salt to each layer of tomatoes, and let stand 12 hours; then drain off the liquor and add 2 green peppers, 2 to 4 sliced onions, 2 quarts good vinegar, ½ pint molasses, 1 teaspoonful cloves, 2 tablespoonsful whole mustard. Let all boil in the vinegar ten minutes. Put in stone jars.

F. H. Corson, Fredericksburg, Va.

GREEN TOMATO PICKLE.

2 gallons green tomatoes, sliced without peeling,
12 large onions, sliced, 2 tablespoons gr'd mustard,
2 quarts vinegar, 2 " gr'd bl'k pepper,
1 quart sugar, 1 " allspice,
2 tablespoonfuls salt, 1 " cloves.

Mix all together and stew until tender, stirring often lest they should scorch. Put in glass jars.

This is an excellent sauce for meat or fish.

A. H.

SLICED CUCUMBER PICKLE.

To every quart of thinly sliced cucumbers, 2 large white onions, 2 large red or yellow sweet peppers. Chop peppers and salt separately; salt onions and cucumbers together for three hours; drain over night, as the salt water should all be extracted. To each quart of vinegar, 2 tablespoonfuls of white mustard seed, 1 teacupful of white sugar, a little grated horseradish, 1 tablespoonful of celery seed. Boil vinegar and spices together, pour hot over pickle.

Mrs. Weiser, York, Pa.

MANGO PICKLE STUFFING.

1 lb. white mustard seed,
1 lb. black mustard seed,
2 lbs. chopped onions,
1 ounce each of mace, nutmeg, turmeric, cinnamon and celery seed,
2 teaspoonfuls ginger, 1 cup oil,
A few cloves and allspice, 2 lbs. brown sugar,
A little horseradish.

Add slices of cucumbers and mangoes. A cup of oil in vinegar keeps pickle from moulding.

F. H. Corson, Fredericksburg, Va.

PREPARED MUSTARD.

1 quart of vinegar put on to boil; mix ¼ pound yellow mustard with enough cold water to make a smooth paste; add enough salt, pepper and India curry powder to season highly; thicken the boiling vinegar with this mixture. Cook fifteen minutes, and then it is ready for use. *Mrs. G. W. Croll.*

RED SAUCE.

30 large tomatoes, 1 quart of vinegar,
10 red peppers, 1 cup of brown sugar,
8 onions, ½ cup of salt.

Peal and chop the tomatoes, chop the onions and peppers, (take all the pepper seeds out), cook one hour. Bottle hot. *Mrs. W. V. Emery.*

RED SAUCE.

30 large ripe tomatoes, pared and chopped fine; 3 to 6 small red peppers, take seeds out, chop very

fine; 8 large onions, chopped; 1 bunch of celery, chopped; 1 cup of brown sugar, ½ cup of salt, 1 quart of good vinegar, 1 teaspoonful of cinnamon. Boil all together from one to one and one-half hours.

Mrs. J. A. C.

GREEN TOMATO SAUCE.

½ peck of green tomatoes,
1 large head of cabbage,
3 green peppers.

Chop fine and mix with one handful of salt; let stand over night, then press all juice from it; add 1 heaping teaspoonful of turmeric, 1½ teaspoonfuls white mustard seed, 1 pound brown sugar, 1 quart best vinegar, ½ cup grated horseradish. Boil until tomatoes are tender, about one hour. This fills four one-quart jars.

Mrs. E. S. H.

CHILLI SAUCE.

30 ripe tomatoes,
8 onions
6 peppers,
1 quart vinegar,
1 cup of brown sugar,
¾ cup of salt.

Take seeds out of peppers, chop fine, boil one hour.

A. H.

CHILLI SAUCE.

24 ripe tomatoes,
4 medium-sized onions,
1 red pepper,
½ teaspoonful salt,
4 tablespoonfuls sugar,
½ teaspoonful cinnamon.

Chop tomatoes fine; boil all together one hour; bottle.

A. A. D.

CHILLI SAUCE.

30 ripe tomatoes,
8 sweet pepper mangoes,
6 onions,
8 cups vinegar,
5 tablespoonfuls sugar,
3 tablespoonfuls salt.

Chop tomatoes, onions and mangoes fine ; boil all two hours ; add 1 tablespoonful cinnamon, a little cayenne pepper, then bottle for use.

Mrs. J. G.

CHILLI SAUCE.

About 18 ripe tomatoes,
6 onions,
3 green peppers,
1 cup sugar,
2½ cups vinegar,
2 tablespoonfuls salt,
1 teaspoonful each of cinnamon, allspice and nutmeg,
½ teaspoonful cloves.

Scald and peel the tomatoes, and cook with the onions until tender ; add sugar, vinegar and spices, cooking together ten minutes longer.

Mrs. J. H. Young.

HOME-MADE CHUTNEY SAUCE.

¼ peck ripe tomatoes,
1 dozen green peppers,
3 red peppers,
4 large onions,
1 pound of brown sugar,
1 quart of vinegar,
2 tablespoonfuls of salt.

Cook to the consistency of catsup and bottle.

Mrs. J. Reading.

COLD CATSUP.

½ peck ripe tomatoes'
1 cup chopped onions,
1 cup nasturtiums,
2 roots celery,
2 roots horseradish,
2 peppers chopped fine,

½ cup mustard seed,
½ cup salt,
1 cup sugar,
1 tablespoonful cinnam'n
1 tablespoonful bl'k pep'r,
1 tablespoonful cloves,
1 quart vinegar.

Mix well together and put in air-tight jars.

Mrs. Sarah Montgomery.

GOOD TOMATO CATSUP.

1 gal. tomatoes, strained,
6 tablespoonfuls salt,
4 onions,
3 tablespoonfuls black [pepper,
1 tablespoonful cloves,
2 tablespoonfuls cinnam'n
1 tablespoonful allspice,
1 tablesp'nful celery seed,
1½ pts. good vinegar.
Boil down one-half.

Mrs. M. E. W.

TOMATO CATSUP.

To 1 heaping peck of ripe tomatoes, washed and sliced, add 2 large onions; put in kettle and let boil for one hour, then strain and add—

5 tablespoonfuls salt,
1 large tablespoonful ground mustard,
1 large tablespoonful black pepper,
1 large teaspoonful cayenne pepper,
1 teaspoonful allspice,
1 teaspoonful cinnamon,
½ teaspoonful cloves,
1 tumbler of brown sugar.

Let this simmer gently for four hours, and just before taking from the stove add 1 tablespoonful of horseradish, and celery seed to taste. Bottle when cold. This will not easily spoil.

TOMATO CATSUP.

1 peck ripe tomatoes; boil and press through sieve; add 1½ lbs. brown sugar, 1 oz. ground cloves, grate 1 nutmeg; 6 large white onions, chopped fine; 1 qt. vinegar, 1 large tablespoonful black pepper, salt to taste. Cloves must be stirred in after it is cooked.

F. H. Corson, Fredericksburg, Va.

TOMATO CATSUP.

½ bushel tomatoes, skinned,
2 ounces whole pepper,
2 ounces whole allspice,
½ ounce of red pepper,
1 ounce of whole cloves,
1 pound brown sugar,
½ pint of salt, 1 pint of vinegar.

Boil all together and put through a sieve and bottle.

Mrs. W. V. Emery.

CATSUP.

1 gallon of tomatoes,
1 cup of grated onions,
1 tablespoonful of cinnamon,
1 tinful of sugar,
6 grains of black pepper,
10 whole cloves,
1 tablespoonful of mustard seed,
3 tablespoonfuls of salt,
1 tinful of vinegar.

Mrs. J. F. Strieby.

RELISHES.

TO MAKE CHOCOLATE.

Take 3 tablespoonfuls of chocolate (scraped) and dissolve it in 1 teacupful of boiling water; add to it 1 pint more water, and when it comes to a boil, stir in as much milk as is desired. Boil five minutes.

TO MAKE COFFEE.

First have the coffee roasted an even, rich brown; do not grind it too fine; allow one tablespoonful of ground coffee for each cup of coffee; put it into the coffee boiler; stir into it the white of one egg, and just enough cold water to mix it; then pour on boiling water. For 6 tablespoonfuls of coffee put in 3 pints of water; boil twenty minutes; set it aside, and pour in 1 teacupful of cold water to settle it; then transfer it to the urn.

Coffee for forty persons—3 pints of ground coffee and 2 gallons of water.

TO MAKE TEA.

First scald the teapot; pour out that water, and put in 2 teaspoonfuls of green tea; add a cupful of water; let it stand ten minutes; fill up with boiling water.

CHOCOLATE TO DRINK.

2 squares of chocolate shaved fine ; 1 pint of hot water,. stir well. When dissolved add ¾ cup of granulated sugar, 1 level teaspoonful of corn starch, ½ cup of milk ; let all cook together ; 1 pint of milk, boil and add to the chocolate. (1 whole egg put in a bowl with ½ cupful of boiling hot water), beaten together till very foamy, put one-half in bottom of chocolate pot, pour in the chocolate, then the other half on top, and serve.

Mrs. O. N. M.

CHEESE STRAWS.

1 pound cheese, grated, 5 tablespoonfuls flour,
Yolks of two eggs, A large pinch of salt,
A little red pepper.

Make like pie crust with cold water, roll thin and cut in narrow strips about two inches long, bake in oven till brown. *Mrs. Harry Scholl.*

CHEESE AND EGG TOAST.

Put a cupful of grated cheese into a half pint of rich milk, boil until the cheese melts ; have two eggs well beaten ; season the milk with salt, pepper and butter ; turn in the eggs and stir rapidly for a few minutes. Remove from the fire and spread over slices of delicately toasted bread, hot, and cut in small pieces and serve on hot dish.

Mrs. M. K. W.

WELSH RAREBIT.

Cut half a pound of cream cheese into small pieces, put into a hot chafing dish, using the hot

water pan to prevent sticking. Stir constantly and when the cheese begins to melt, add gradually about half a cup of good cream. This amount varies somewhat with the cheese. A very little experience will dictate the amount of cream. When all has reached a rich, smooth consistency, add a dash of cayenne, and serve at once on hot toast or crackers. The secret of success in this is constant, thorough stirring. *Mrs. W. W. Crocker.*

WELSH RAREBIT.

Melt 1 tablespoonful of butter and add 1 pound of cheese, grated or cut in small pieces. Beat thoroughly an egg, and with it mix one small teaspoonful of mustard, ½ teaspoonful of salt, a pinch of cayenne, and add this to the cheese when nearly melted. Lastly stir in slowly 1 cupful of ale or beer, or milk can be used, with a teaspoonful of Worcester sauce. Cook until it thickens, stirring constantly, taking care that it does not curdle. Serve hot on toast or soda crackers.

CHEESE SANDWICHES.

Take the yolk of 1 hard-boiled egg, rub it smooth, add one tablespoonful of melted butter, ¼ lb. of grated cheese, salt, cayenne pepper and dry mustard to taste. Mix well and moisten with a tablespoonful of water, which will make it of a proper consistency. Spread over thinly sliced bread.

PICNIC SANDWICHES.

I quart fresh roasted peanuts. Remove the shells and red skins and chop very fine. Mix with a little mayonnaise dressing and spread between thin slices of bread. *Mrs. J. H. Young.*

BAKED PEARS.

Peel, core and slice the pears into a granite dish, sprinkle by layers with sugar to sweeten. Pour on ½ cupful of water for each pint of fruit. Cover with a plate and bake slowly until quite well done and the sugar jellied down. Let cool in the same dish, then turn out in a serving dish.

Mary C. Watson.

RED RASPBERRY VINEGAR.

2 quarts red raspberries, 1 quart cider vinegar, let stand two days, then strain, and add 2 quarts more of berries, then let stand two days longer. Strain, and to 1 pint of juice take 1 pint of sugar and boil five minutes, then bottle. *Mrs. J. G.*

RASPBERRY VINEGAR.

1 quart raspberries; cover with 1 pint of vinegar; let stand 24 hours; strain. To each pint of juice add 1 pint of sugar; let it come to a good boil, then bottle. *Mrs. Fulton.*

HORSERADISH SAUCE.

2 teaspoonfuls of made mustard,
2 teaspoonfuls of white sugar,
½ teaspoonful of salt,
1 gill of vinegar.

Mix and pour over grated horseradish. Excellent with beef. *Mrs. M. K. W.*

MAPLE SAUCE.

1 cup of maple sugar, ½ cup of butter, mixed with 1 tablespoonful of flour. Flavor to taste, and boil.

BUTTERS, PRESERVES, &c.

APPLE BUTTER.

5 gallons cider,
1½ bushels apples,
25 pounds sugar,
2 tablespoonfuls cinnam'n
1 tablespoonful allspice,
2 teaspoonfuls cloves.

Boil the cider until only half remains, stew the apples in water, and put them through the colander; then add them to the boiling cider, and when almost thick enough, add the sugar. Just before it is ready to take off the fire, add the spices. If the apples are very tart, it will require more sugar. You will have to exercise your own judgment as to when it is done, for some like it thicker than others. The usual test is, when the butter does not separate from the cider.

Mrs. J. H. Burrows.

APPLE BUTTER.

3 bushels of good eating apples, before paring; 1 barrel of sweet cider. Boil the cider down one-half the day before making the butter. In the morning put on your cider. The apples, which have been previously pared and quartered, are put in the cider gradually, as they boil down. When all is cooked smooth, add 25 lbs. of sugar, or more if not sweet enough. When about ready to take from the fire, add spices, cinnamon and allspice to taste. When done, the cider will not separate from the butter. It generally keeps you busy all day.

LEMON BUTTER.

2 eggs, ¾ cup sugar,
Grate 1 lemon.

Beat eggs and sugar together, then add lemon. Set in a vessel of boiling water, and stir once in a while until thick enough.

LEMON BUTTER.

2 lemons; grate the rind and take the juice;
4 eggs, beaten light;
1½ cups of sugar added to eggs;
The lemons last.
Butter the size of a walnut.
Beat all together and boil in a small bucket set in water so it does not burn. *Mrs. J. G.*

LEMON BUTTER.

4 eggs and 1½ cups sugar, beaten together, with butter size of walnut. Add juice and grated rind of 2 lemons. Boil in double kettle till proper consistency. ½ cup or more of water can be added if desired thinner. This is very nice served with wafers. *Mrs. L. McDowell.*

PEAR BUTTER.

To 20 lbs. of pears take 10 lbs. of sugar and 1 pint of vinegar. Flavor with cinnamon.

Mrs. L. McDowell.

TOMATO BUTTER.

7 lbs. ripe tomatoes, 1 quart vinegar; put on the stove and cook slowly; when nearly done, put in 3 lbs. sugar, and spice to taste. *S. A. R.*

GINGER PEARS.

8 lbs. hard pears, after they are sliced,
8 lbs. sugar,
Juice of 4 lemons,
1 pint of water,
⅓ lb. ginger root, sliced thin.

Cut the lemon rinds into as long, thin strips as possible, place all together in a preserving kettle, and boil slowly one hour. *Miss Geddes.*

PLUM SAUCE.

1 peck plums—Blue Dawson; 1 pint cider vinegar, 1 oz. cloves, 1 oz. cinnamon, and 4 lbs. brown sugar. Boil it well. *Miss Geddes.*

PRESERVED CHERRIES WITH PINE APPLE.

10 quarts of sour cherries, 1 dozen pine apples. Seed cherries and grate pine apples, mix thoroughly 1 pound of sugar to 1 pound of fruit. Cook a little while and put in the sun to finish. You can use strawberries in place of cherries.

Mrs. J. C. S.

PEACH SAUCE.

Six pounds of whole peaches,
One pint of vinegar,
Three pounds of sugar.

Rub peaches well, stick two cloves in each peach, make the syrup, boil the peaches until tender, place in jars, pour syrup over them. You may add stick cinnamon. *Mrs. J. W.*

QUINCE HONEY.

Grate 1 large quince or two small ones, and to this add 1 tin cup of sugar, and ¾ of a tin cup of water. Boil hard until the honey jells.

Mrs. F. L. C.

QUINCE HONEY.

2 large quinces, 3 pounds of sugar,
1 quart of water.

Bring sugar and water to a boil, add quinces, grated and boil twenty minutes. *Laura C. Brooks.*

QUINCE HONEY.

3 large quinces, 1 large orange,
3 lbs. of sugar, 1 pint of water.

Grate the quinces and orange, skin and all; add the sugar and water; cook until it is like honey—from ten to twenty minutes. *Mrs. J. M. Y.*

SPICED CURRANTS.

5 lbs. currants, 1 tablespoonful of cloves,
4 lbs. sugar, 2 tablesp'nfuls cinnamon,
1 pint vinegar, Boil 20 or 30 minutes.

Mrs. J. C. S.

SPICED CURRANTS.

3 lbs. of sugar, 2 teaspoonfuls of cloves,
1 pint of vinegar, ½ teaspoonful of salt,
2 teaspoonfuls cinnamon, 6 lbs. of currants.
Boil half an hour. *Mrs. H. L. H.*

CURRANT JAM.

5 lbs. of currants,
5 lbs. of sugar,
2 lbs. of stoned raisins,
3 or 4 oranges, chopped or cut into small pieces, rind, juice and pulp.

Cook twenty minutes. *Mrs. W.*

HUCKLEBERRY JAM.

Put your berries on in a little water; add a cup of vinegar to 8 or 10 lbs. of berries; 1 teaspoonful of salt. Let them cook until soft, then add sugar, pound for pound; cook until done. *Mrs. J. C. S.*

FRUIT JELLY.

3 bananas,
3 oranges,
½ pound white grapes,
1 pint of water,
½ package of gelatine.

Soak one hour, add juice of 1 lemon and a little grated orange peel. Make very sweet, pour on fruit and cool. Grapes should be halved, seeded, and oranges cut in pieces about an inch square; bananas sliced. *Mrs. L. L. Walton.*

DUNDEE MARMALADE.

Take 1 dozen large oranges, slice and remove the seeds, adding the juice of two lemons. Then add water enough to make 7 pints, letting all remain in a stone jar over night. Cook the oranges

until the rind is tender, then add 7 pounds of granulated sugar, and boil until the rind is clear and begins to jelly. *Mrs. W. W. Hart.*

GREEN TOMATO PRESERVES.

8 pounds of green tomatoes,
3 pounds of white sugar,
1 quart of vinegar.

Boil vinegar and sugar ¾ of an hour, add the sliced tomatoes, boil all until thick like preserves, then add some whole, some ground cloves, and cinnamon, also mace and celery seed sufficient to taste. *Mrs. W. Menges, Montgomery.*

FOOD FOR THE SICK.

In preparing articles of diet for the sick, be careful to use cooking utensils that are perfectly sweet and clean.

Food should be prepared in small quantities, and served in the most inviting manner.

BEEF TEA.

Cut 1 pound of lean, fresh, juicy beef into thin slices; sprinkle with a little salt; put it into a wide-mouthed glass or stone jar; cover closely; set it in a kettle of water which must boil hard for one hour; take out the jar and strain the essence of the beef into a bowl. Chicken tea may be made in the same manner.

MUTTON BROTH.

Boil a piece of mutton until it will fall from the bone; then strain the broth and let it get cold, so that the fat will rise, which must be taken off; then warm the liquor and put in a little salt. Swelled rice or barley may be added to it. Veal or chicken broth is made in the same way.

GRUEL FOR THE SICK.

Gruel can be made from oatmeal, arrowroot, wheat flour or corn meal. In all cases these things should

be first mixed smoothly with a little cold water, and afterwards more water added; boil and season to taste. Two tablespoonfuls of any of them is enough to make one pint, when boiled. A few raisins boiled in gruel is an improvement.

EGG GRUEL.

Beat the yolk of 1 egg with a tablespoonful of white sugar; pour 1 teacupful of boiling water on it; add the white of the egg beaten to a froth, with any seasoning or spice you may desire. To be taken warm.

PANADA.

Toast a slice of bread very dry, until a nice brown color, but do not scorch it; break in small pieces into a bowl; put in sugar and a little grated nutmeg and pour boiling water over it. If the patient has no fever, ½ glass of wine may be added.

BARLEY PANADA.

Boil a small teacupful of barley in water (with a few raisins) until it is soft. Put in sugar and a little grated nutmeg; break in bits of toast or dry rusk after it is taken from the fire.

EGG PANADA.

Boil 1 handful of good raisins in 1 pint of water; toast a piece of bread nicely and cut it up into a bowl; beat 1 egg with a teaspoonful of sugar and put with the bread. When the raisins are soft, pour them, with the water in which they were boiled, over the toast and egg, stirring all the time; season to taste with wine, nutmeg and butter, if the patient can bear it.

TOAST WATER.

Cut slices of bread very thin; toast it dry and brown, but do not let it burn; put it in a pitcher and pour boiling water on it. Toast water will allay thirst better than almost any thing else.

A TONIC BROTH.

3 pounds of mutton, 3 quarts of water,
1 carrot, 1 bunch of parsley stems,
1 turnip.

Very small quantity of onion, salt and pepper. Cover closely so that none of the steam escapes, and boil until meat comes from the bones, strain, and when cold remove all fat that collects on top.

Take two-thirds of a small cupful and heat to almost a boiling point, and add one tablespoonful of sherry. Omit the sherry if preferred.

Jean Saylor-Brown, M. D.

KOUMISS.

3 gallons of sweet milk, 3 pints of buttermilk,
4½ pints of water.

Mix all together in a large stone jar; let it remain two or three days, stirring it daily; bottle and cork; put in a dark place. After standing for a couple of days it will be ready for use. A tumblerful should be taken frequently during the day. A splendid drink for persons with indigestion and weak stomach. *B.*

BAKED MILK.

Put a quart of good milk into a stone jar; cover

with writing paper and tie it down. Leave it in a moderately hot oven for eight to ten hours until it has the consistency of cream. This is said to be a most nourishing food for consumptives. Taken whenever the appetite will allow it. *B.*

CHICKEN MILK.

1 chicken, (old),
2 quarts of water,
½ dozen black pepper corns,
1 bunch parsley, (stems only),
3 celery stalks.

Use only the parts between the root and tops, the thick part. Put all on together and boil until it drops off the bones; crack the bones that have marrow in them before boiling, strain and keep in a cool place, better next ice; when wanted for use take equal quantities of broth and good milk, and heat to almost a boiling point; add salt. This is both delicious and nutritious for the well and sick. Be careful that in boiling the steam does not escape.

Jean Saylor-Brown, M. D.

DOMESTIC GRAPE WINE.

Stem grapes, wash thoroughly and mash them; then add a very little water and let stand five, six or seven days to ferment; if the weather is warm it will ferment in less time than if it is cool. Drain and then strain and put into stone jars or crocks to settle, and then drain off. To each gallon of the juice add 1 pound of good, dry white sugar. Fill jars with this and stand it away for two weeks; do

not cover the jars, and each morning skim off the froth and fill up the jars with juice or sweetened water. Then drain off and sweeten to taste, bottle and cork, but not seal. At Christmas rack off and bottle and seal. *K. D. Borrows.*

GRAPE WINE.

Stem grapes, and to 1 gallon add 1 quart of boiling water; allow this to stand five days. To each gallon of strained juice take 3 pounds of granulated sugar. Allow this to stand two or three days, or until done fermenting, skimming off top every other day. Then rack off, strain again and bottle for use. *R. R. B.*

BLACKBERRY CORDIAL.

4 quarts blackberry juice, 4 pounds white sugar,
8 nutmegs, 2 ounces cloves,
1 quart best whiskey.

Allow the mixture to come to a boil, then skim; when cold add the whiskey, put in a jug and cork.
Mrs. W. Menges, Montgomery.

SODA MINT.

1 tablespoonful of soda,
1 tablespoonful of ammonia,
20 drops of oil of peppermint,
1 pint of water.

Dose—One teaspoonful. Repeat when necessary. *B.*

A TONIC.

5 cents worth Gentian root,
5 cents worth Colombo root,
5 cents worth Chamomile flowers.

Boil in 1½ quarts of water; reduce to 1 quart. Add ½ pint of best whiskey.

Dose—A dessertspoonful three times a day.

Mrs. E. S. H.

COUGH SYRUP.

1 ounce of boneset, 1 ounce of slipperyelm,
1 ounce of flaxseed, 1 stick of licorice.

Simmer together in 1 quart of water until the strength is entirely extracted; strain carefully and add 1 pint of the best molasses and ½ pound of loaf sugar. When cool bottle. Dose—One tablespoonful four times a day. *O. H. Bibbins.*

GOOD COUGH SYRUP.

Take a handful of hoarhound and 3 pints of water and boil down one-half; then strain and add 4 tablespoonfuls of good tar, boil 15 minutes and then strain again; then add ½ pound of loaf sugar and boil until it is like a syrup. Dose—A tablespoonful three times a day, half hour before meals. *Mr. H. G.*

In scarlet fever the skin should be daily rubbed with carbolic acid, (1 drahm), and vaseline, (5 ounces.) This will not only relieve the itching, but disinfect the skin and thus prevent the air from being contaminated with scales and exhalations.

Bread and milk poultice should have soda in it to take out inflammation. *G.*

CURE FOR SPRAINS.

2 tablespoonfuls of black pepper,
2 tablespoonfuls of salt,
White of 1 egg,
¼ pint of vinegar.
Boil all together. *G.*

CURE FOR PLEURISY.

Get a grass sod out of your yard, bake it and put it warm on your side. This cured a patient the doctor had given up.

MEDICAL HINTS.

SMALL AILMENTS THAT CAN BE RELIEVED.

Take 10 grains of Doner's powders and 10 grains of quinine at bedtime for a cold. Add a good dose of villercabras water the next morning.

Spruce gum is frequently beneficial for children to chew. That kind flavored with peppermint relieves indigestion or dyspepsia.

The 1-5 grain pill of sulphide of calcium every three hours and a good dose of Rochelle salts before breakfast several times a week for boils.

For a cold in the eye bathe it several times a day with a saturated solution of boric acid in rose water.

To tone up the appetite: Tincture of nux vomica, 2 drams; tincture of colombo, 1 ounce; compound

tincture of gentian, enough to make 4 ounces. Take 1 teaspoonful in water before each meal.

For gums that are sensitive and bleed easily rub with tincture of myrrh several times a day.

Salol and pheuaceutine taken in 5-grain doses of each drug in every three hours is helpful for muscular rheumatism.

An elderly person who suffers from nervous and sick headaches should try a mixture composed of 32 grains of citrate of coffene, 1 ounce of bromide of soda and 3 ounces of elixir of guarana. One teaspoonful every three hours.

Lozenges composed of muriate of ammonia and licorice are beneficial for hoarseness.

For muric acid in the blood get some 5-grain tablets of carbonate of littria, dissolve one in a tablespoonful of lemon juice and take the solution in a glass of water every three hours.

MISCELLANEOUS.

The following measures of capacity may be found useful, says a writer in *Good Housekeeping:*

4 even teaspoonfuls of liquid equal 1 even tablespoonful.

3 even teaspoonfuls of dry material equal 1 even tablespoonful.

16 tablespoonfuls of liquid equal 1 cupful.

12 tablespoonfuls of dry material equal 1 cupful.

2 cupfuls equal 1 pint.

4 cupfuls equal 1 quart.

4 cupfuls of flower equal 1 quart or 1 pound.

2 cupfuls of solid butter equal 1 pound.

2 cupfuls of granulated sugar equal 1 pound.

2½ cupfuls of powdered sugar equal 1 pound.

1 pint of milk or water equals 1 pound.

1 dozen of eggs should weigh 1½ pounds.

The following table of proportions is valuable:

1 teaspoonful of soda to 1 cupful of molasses.

1 teaspoonful of soda to 1 cupful of sour milk.

3 teaspoonfuls of baking powder to 1 quart of flour.

½ cupful of yeast, or ¼ cake of compressed yeast to 1 pint of liquid.

1 teaspoonful of extract to 1 loaf plain cake.

1 teaspoonful of salt to 2 quarts of flour.

1 teaspoonful of salt to 1 quart of soup.

1 scant cupful of liquid to 3 full cups of flour for bread.

1 scant cupful of liquid to 2 full cups of flour for muffins.

1 scant cupful of liquid to 1 full cup of flour for batters.

1 quart of water to each pound of meat and bone for soup stocks.

TO RENDER BUTTER.

FOR WINTER USE, IN PLACE OF LARD.

Rendering butter is a simple thing, but it requires close and constant watching while on the stove. Put your butter into a pot, over a slow fire, play with it constantly with a long wooden spoon. Boil slowly until it is like olive oil, the salt and impurities having separated from the oil. Strain through a muslin cloth into crocks and set away in a cool place. *Miss Ulman.*

TO PREPARE BEEF FAT FOR COOKING.

Cut beef fat (not suet) into small pieces and put into a kettle with enough water to cover, and boil slowly three or four hours, or until the pieces of fat become hard. Strain, and when it is cold it will be ready for use. *Mrs. H. A. Jacobs.*

PICKLE FOR EGGS.

2 pints of fresh slacked lime,
1 pint of common salt.

Put in a jar and add 1 pailful of water. Put the eggs in and keep in a dark place. A good pickle.

PACKED EGGS FOR WINTER USE.

To 4 gallons of boiling water add ½ peck of new lime, stirring it some little time. When cold remove any hard lumps with a coarse sieve, add 10 ounces of salt and 3 ounces of cream of tartar and mix the whole thoroughly. The mixture is then to stand for a fortnight before using. The eggs are to be packed as closely as possible and to be kept well covered. Thus treated, if put in when new laid, at six months they will be nearly as good as though laid only six days, though, of course, not as nice as fresh ones. *K. D. B.*

TO PRESERVE EGGS.

Grease each egg well with lard and stand on point. Keep in a dry place.

ANOTHER WAY TO PRESERVE EGGS.

Grease each egg well with lard, stand on point and cover with lime water.

TO KEEP EGGS THROUGH THE WINTER.

Take good fresh eggs, grease with fresh lard; place in stone jars with points down; take 1 pint thick slacked lime, 2 gallons of water, 2 tablespoonfuls of salt. Stir this all together and throw over eggs. There should be about 4 inches of water over eggs. Old slacked lime is better than fresh lime, it is not so heating. The eggs must be well under water.

TO KEEP BUTTER.

Take fresh, firm butter, roll each pound in a seperate cloth; place in stone jars; cover with salt brine strong enough to bear an egg. After the butter is placed in the jars cover with a cloth, then with a press. Butter must be well covered with salt water. If mould collects it must be taken off every few weeks.

Butter and eggs are used only for cooking purposes. *Mrs. Mary J. Weiser.*

TO KEEP HORSE RADISH.

Have a quantity grated while the root is in perfection, put in bottles, fill up with strong vinegar and keep tightly corked.

A GOOD SUGGESTION.

A bowl containing 2 quarts of hot water set in the oven of the stove prevents any article from being scorched, such as cakes, pies, etc.

An apple cut in half, put in a cake box, will keep cake moist for a long time. Apple must be renewed when withered.

Tansy thrown around on your shelves will keep away the little ants.

TO RID THE KITCHEN OF FLIES.

Pour on a red hot shovel a few drops of carbolic acid, having previously closed all windows and doors.

SILVER POLISH.

6 ounces of water,
4 ounces of ammonia,
4 ounces of alcohol,
4 ounces of precipitated chalk.

SILVER POLISH.

Crystalized nitrate of silver, (chemically pure), ... 3 drahms.
Cyanurate of potash . . . 1½ ounce.
Spanish whiting . . . . ¾ pound.
Rain-water, ... 1 pint.

Put in large bottle. Shake well for twenty minutes. Must be well shaken just before using.

Mrs. J. H. J.

GREASE IN THE SINK PIPE.

Keep a can of concentrated lye, (caustic soda or potash) on the shelf near the sink and every morning make a boiling hot solution of a heaped teaspoonful of it and pour down the pipes, and after it has rested in the trap a few minutes, to cut the grease of the day previous, flush it out with boiling water. The pipe will be kept clear. In several years' use of a kitchen sink there has been no cause of complaint since this plan has been adopted and kept in use.

HOUSEHOLD HINTS.

Do you know that a stale loaf of bread can be freshened by putting into a baking tin, covering with another tin, and baking twenty or thirty

minutes, according to heat and size of loaf? Then wrap in a cloth until cold.

Try adding a few figs to stewed pears.

Dip brooms in boiling water occasionally to make them tough.

All that need be done to bronzes is to keep them free of dust by brushing with a soft brush and rubbing over with an old silk handkerchief upon which some vaseline, only a trace, has been smeared. With some bronzes the dusting and rubbing with a leather will be enough.

To make a sandbag to use in the place of a hot water bag: Make a square bag of heavy linen or firm cotton and fill it with silver sand. A bag of sand retains the heat much longer than water. Heat a bag of sand in an oven.

Sweetmeats, such as jellies, jams and pound for pound preserves must be saved for luncheon or dinner.

A disinfectant ought to be used in the kitchen sink as often as once a week.

Clean your russet shoes with a banana peeling, and polish with a soft rag.

TO CLEAN CARPETS.

When the carpet is well beaten and free from dust lay it tightly down and scrub it with a bar of soap dissolved in soft water mixed with bullock's gall—about 4 gallons of water to 1 pint of gall. This will restore the colors to their original brightness and make it look almost new.

GEM WASHING FLUID.

1 pound sal-soda, 1 ounce borax,
1 ounce salts of tartar, 1 ounce of ammonia,
6 quarts of rain-water.

Put the water over the fire, then add the sal soda, borax and salts of tartar. Do not put the ammonia in until cold. Put 1 cupful into the boiler when you scald your clothes, and rinse in two or three waters and your clothes will be beautifully white.

TO CLEAN CARPETS.

4 gallons of water, 1 pint of alcohol,
1 pint of ammonia, 1 box of Ivory soap,
1½ pounds of salaratus.

Boil the soap with 1 gallon of the water. When cool add other ingredients. Apply with scrubbing brush.

FOR CLEANING CARPET.

Aqua ammonia,	4 ounces.
Sulphuric ether,	2 ounces.
Alcohol,	2 ounces.
Apodeldec,	1 ounce.
Transparent soap,	1 ounce.
Rain-water,	2 quarts.

Mrs. Zeale, Topeka.

TO CLEAN GREASE SPOTS.

¼ lb. white castile soap, ¼ lb. of ammonia,
1 oz. of ether, 1 oz. of glycerine,
1 oz. spirits of wine.

Cut the soap in fine pieces, pour over it 1 quart

of hot water. When dissolved add 4 quarts of water, then add other ingredients. Bottle and keep it air tight. *Mrs. H. L. Hart.*

FOR SHAMPOOING.

Salts tartar, ... ½ ounce.
Fluid ext. of rhubarb, ... 12 drops.
Glycerine, ... ½ ounce.
Castile soap, ... ½ ounce.
Soft water, ... 1 quart.

WASHING SILK.

Mix together 1 tablespoonful of molasses; 2 tablespoonfuls of soft soap, and 3 of alcohol; add to this 1 pint of hot rain water; lay your silk on a bare table and rub on the mixture with a small clothes brush. Have ready a tub of luke-warm rain water; dissolve 5 cents' worth of white glue and put in the tub of water. As you clean each piece of silk, throw it in the water and let it lay until you have finished; then dip each piece up and down in the water, but do not wring it. Hang it up to dry by the edges, and iron it before it is quite dry. *Miss Maggie Connelly.*

CLEANING SILK.

Pare and slice 3 potatoes (very thin); pour on ½ pint of water and add an equal quantity of alcohol. Sponge the silk on the right side, and when half dry, iron on the wrong side.

FOR RENOVATING SILK.

Take an old kid glove; dark colored, if the silk is dark ; light if the silk is light. Tear it in pieces;

put it in a tincup, and cover with water. Set it on the stove and let it simmer until the kid can be pulled into shreds. Take a cloth or sponge; dip it in this water; rub it over the silk and iron immediately. This process will cleanse and stiffen old silk and give it the appearance of new. *Mrs. McVey.*

TO CLEAN BLACK DRESSES.

2 tablespoonfuls of ammonia to ½ gallon of water. Take a piece of black cloth and sponge off with the preparation; and afterwards with clean water.

FOR CLEANING ALPACA.

Put the goods into a boiler half full of cold rain water; let it boil for three minutes. Have ready a pail of indigo water (very dark with indigo), and wring the goods out of the boiling water, and place in the indigo water. Let remain for one-half hour; then wring out and iron while damp.

Miss Sidney Sims.

TO REMOVE INK STAINS.

While an ink spot is fresh, take warm milk and saturate the stain; let stand a few hours; then apply more fresh milk; rub it well and it will soon disappear. If the ink has become dry, use salt and vinegar or salts of lemon.

TO REMOVE FRUIT STAINS FROM TABLE LINENS.

Spread the stained parts over a large bowl and pour on boiling water. Repeat several times before putting into soap suds.

TO CLEAN STRAW HATS.

Make a paste of pounded sulphur and cold water; wet the hat, and cover it with the paste, until the straw cannot be seen; rub hard, and hang the hat where it will dry; then rub the sulphur off with a brush until the straw looks white.

TO CLEAN BOTTLES.

Put them into a kettle of cold water, with some wood ashes, and boil; then rinse in clean soft water.

TO KILL MOTHS IN CARPETS.

Wring a coarse cloth out of clean water; spread it smoothly on the part of the carpet where moths are suspected to be, and iron it with a hot iron. The steam will destroy the moth and eggs.

TO PRESERVE FURS FROM MOTHS.

Moths deposit their eggs in the early spring, and that is the time to attend to furs. Beat them with a light rattan, and air for several hours; then comb with a clean comb, carefully; wrap them up in newspapers, perfectly tight, and put in a close linen bag, or cedar chest. Examine them several times during the summer, and each time repeat the combing.

TO DESTROY COCKROACHES.

Pulverized borax, scattered about where they are, will banish them effectually.

An aid in making button holes in a garment which frays badly is to take a piece of glue that has a smooth, and rather thick edge, dip it slightly in hot water, and pass lightly over the goods before cutting the button holes. The result will be satisfactory.

A teaspoonful or more of powdered borax thrown into the bath tub while bathing will communicate a velvety softness to the water, and at the same time invigorate and rest the bather. Persons troubled with nervousness or wakeful nights will find this kind of a bath a great benefit.

If you wish to paper painted walls, first clean with soda and hot water. Then brush over with a sizing made of 2 ounces of glue to a pail of hot water. Use cold. Put on the paper in the ordinary manner. If the paper is dark, use rye paste, as it is more adhesive.

A HOUSEKEEPING HELP.

The best known thing for removing stains from table linen is the following receipt. It is tried and true : 1 pound of sal soda, ½ pound chloride of lime, dissolved in 2 quarts of warm water, adding 2 quarts more. Strain and boil. Make in an earthen crock, as tin will corrode. Use 1 tablespoonful of fluid to 1 quart of water.

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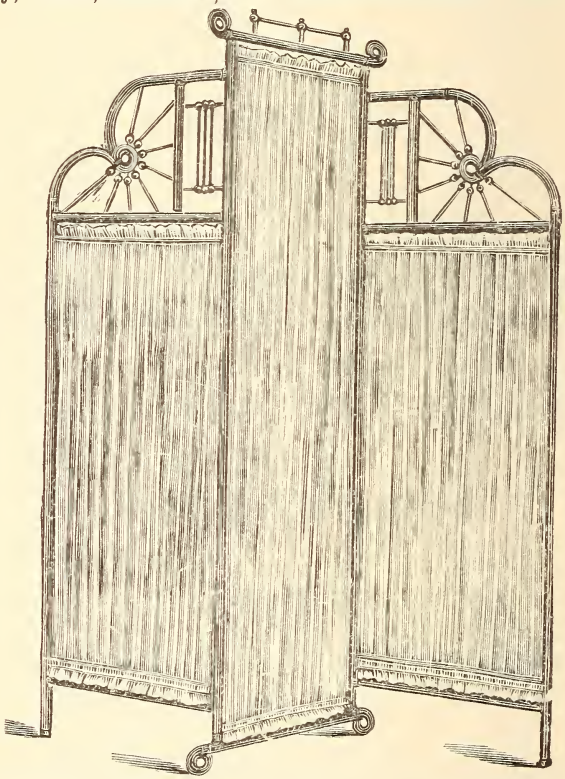

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